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THE HOUSEKEEPERS'

NEW COOK BOOK

EMBRACING

NEARLY ONE THOUSAND RECIPES AND PRACTICAL
SUGGESTIONS TO ALL YOUNG HOUSEKEEPERS
IN REGARD TO COOKING AND THE
UTENSILS USED.

COMPILED BY

MRS. T. J. KIRKPATRICK.

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NUMBER 21.

JANUARY, 1883.

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PUBLISHED BY MAST, CROWELL & KIRKPATRICK, SPRINGFIELD, OHIO.

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THE TYPE is in a new, easy to read type. **THE PAPER** is of a beautiful white color.

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THE HOUSEKEEPERS NEW COOK BOOK,

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1883.

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MAST, CROWELL & KIRKPATRICK.

P R E F A C E.

Another cook book! Why? Because among the dozens that have come under our observation, none were quite complete. Many were so brief as to omit many necessary things. Others were so voluminous as to be full of trash. Our apology for this addition to the list, then, is a sincere desire to present a housekeeper's cook book which shall contain a moderate number of recipes, all of which are practical, working recipes. Some of the distinctive features of the book may be briefly stated as follows:

1. The tabulated form for the recipes, wherever it is possible to use it.
2. The improved arrangement of the tables of weights and measures.
3. The list of the utensils necessary in cooking, with directions for their use and care—a feature especially valuable to beginners.
4. A few bills of fare, not for state occasions, but for plain, every-day home cooking.
5. The suggestions at the head of each chapter. These are full of valuable information which comes only by experience, and should be of great value to beginners.
6. The order of arrangement by chapters places the articles where they would come in a regular course dinner.
7. Directions are given for preparing common, staple articles of food as well as for side dishes and delicacies.

In brief, the aim has been to make the book eminently practical for the average housekeeper. A large number of the recipes contained herein have been gathered from practical housekeepers. Many of these recipes were original with the ladies, and have never before been in print.

In the preparation of the book we have been materially assisted by Mrs. J. B. Christie ("Christie Irving"); in fact, the preparation of the work without her aid would hardly have been possible. We are indebted to her for the suggestions at the beginning of the chapters, and for many recipes which appear, without credit, in the body of the work.

Having faithfully done our work, we commit the "HOUSEKEEPERS' COOK BOOK" to the great mass of housekeepers who are engaged in the stupendous work of cooking for the nation, trusting they may find it valuable and helpful.

MRS. T. J. KIRKPATRICK.

Cosy Nest Cottage,
SPRINGFIELD, OHIO.

June 1. 1883.

PRACTICAL SUGGESTIONS TO YOUNG HOUSEKEEPERS.

BY CHRISTIE IRVING.

All good housekeepers know the advantage to be derived from a "good start" in the morning. To insure this make all preparations for breakfast the evening before. Give especial attention to your match-box, kindling basket and coal receiver ; and if all things are ready it will take but a short time to have breakfast ready.

Never use the first water that comes from a pump or hydrant; it has been in a lead or iron pipe all night and is not healthy.

Much hurry and confusion would be prevented if housekeepers would do little tedious jobs during leisure moments.

Study your cook book as you would any other lesson—not at the very moment you wish to use it, but some time when you are sitting down for an hour's leisure or rest.

All groceries and household supplies should be put away in their own proper receptacles, and not left standing around in paper bags. Keep rice, oatmeal, cracked wheat, tapioca, etc., in close covered glass jars. Tea and coffee in tin canisters—meal and flour in wooden.

Never set coal oil near butter or lard.

If corn meal is bought by the quantity, it should be spread out upon an old sheet, in a room where the air passes, and thoroughly dried before putting away, to keep it from getting musty.

When you buy raisins for cooking purposes, seed them, wash and thoroughly dry them and put in glass jars with tight lids.

Currants also. If you prefer, you can buy the seedless raisins, but they are a little more expensive.

During the oyster season always have rolled crackers ready. You can save the crushed crackers and crumbs from your crackers, in a glass jar, and so avoid using your whole ones.

It is best to buy hominy, beans, rice, etc., in quantities.

Five or six quarts of biscuit flour can be prepared at a time by taking one teaspoonful of soda and two of cream of tartar, or three of baking powder, to every quart of flour, sifting it thoroughly three times, and put away for use.

Burn all egg-shells, coffee grounds, sweepings, etc.

If you keep chickens, cook all your vegetable parings and feed them; if not, burn them.

Never throw tin cans into the alley or street. Wash them and set aside for use. They will often be handy.

Never set aside a bottle dirty. Wash clean and turn with the neck down that it may dry, and no dust be in it when you want it.

Never wrap steel or silver in a woollen cloth; use soft tissue paper.

Never let any kind of food remain in copper or brass vessels after it is cooked.

Never wash your rolling-pin. Scrape off the dough that adheres and wipe with a dry towel.

In cleaning any vessel in which strong smelling vegetables have been cooked use half a teaspoonful of soda in a little hot water, washing it well afterwards in hot soapsuds.

A brass kettle can be cleaned, if discolored by cooking in it, by scouring it well with soap and ashes first, then put in half a pint of vinegar and a handful of salt and let them boil on the stove a short time; then wash and rinse it out in hot water.

Never use a metal spoon for stirring stewed fruit or tomatoes. A wooden one is best, and those with short handles are preferable for stirring thick messes.

Never let the handles of knives be put in hot water. If possible buy silver knives when you begin your housekeeping. You will not find it an extravagance in the end.

Never allow your carving knife to be used to cut bread; provide a separate knife.

Never throw water on burning oil; use flour.

If your clothes take fire, do not run about, but lie down and roll over and over until the flame is smothered.

Never buy sweet potatoes in large quantities.

Always keep a stick wrapped with old muslin to grease hot pans and all baking tins.

Always put your griddle cake batter in a pitcher and pour it out to bake.

Old bleached muslin is of no use except for carpet rags. They will not do for dusters, as they will not hold dust, nor for cleaning, as they will not absorb moisture, while old unbleached stuff does nicely.

For dish-towels some use crash, which should be of the very best quality, though old drilling or a poor quality of ticking make better ones; and many ladies prefer a light weight unbleached muslin, as a cotton cloth does not leave the lint that linen does when a little worn.

For dish-rags buy white mosquito netting—a quarter of a yard is sufficient for one—which should be folded back and forth as many times as the width will allow and tack as a comfort. Some make them of a ball of candle-wick, knit on two wooden needles the size of a lead pencil. Set up twenty stitches. Knit in plain garter knitting until the ball is used up. These are easily kept clean if washed in hot soapsuds after each meal; also wash the dish-towels at the same time. A half dozen are quite sufficient.

Provide also several soft holders to use in taking up hot dishes; these should be made six inches by eight, slightly caught through and a brass ring in one corner to hang upon a nail close to the stove. Old stockings are good for this, or two thicknesses of pants cloth.

Every housekeeper should provide herself with little conveniences for doing her work. A short-handled broad paint brush to wash the outside of window sills and an old tooth brush for washing around the glass.

Begin housekeeping on the cash basis. If you cannot pay cash for an article DO NOT GET IT.

Among the first things you learn to do, let it be YOUR OWN marketing.

Every wife should have a certain weekly allowance to use for household expenses.

Have a flour-sack in which to put all clippings from sewing, all waste paper, etc., which save to dispose of to the rag-men for articles you need.

Save yourself steps by having a broom, dust-pan and dusters upstairs to do the chamber work.

Have all new steel knives well sharpened; chopping knives, etc.

A rubber window cleaner is a very convenient article to have; also a hair brush for outside cleaning.

Jelly-bags are nicer made of flannel.

If possible, have your kitchen table made to order, with an ash top and three deep drawers—two in partitions.

Ticking makes the nicest kitchen aprons. Some prefer gingham. Large, plain white ones, to reach to the bottom of the dress, should always be ready to put on when going to the table, or to tie quickly over the other if called to the door.

If lady fingers are wanted, get special tins to bake them the proper shape.

Bread crusts should be dried in the oven and put away in paper bags until wanted for use.

India rubber gloves are used by many ladies for washing dishes, as the hot soapy water is very injurious to some skins, also causing some finger nails to split and get very sore. These would seem an extravagance at first, but are not if looked upon as a preservative for the hands; and it is right to take as good care of one's self in every way as possible.

NECESSARY KITCHEN UTENSILS.

The following suggestions may not be out of place concerning the treatment of new cooking utensils.

Iron pots should always be boiled out first with wood ashes and cold water. Then thoroughly washed and they are ready for use. Skillets, griddles, iron gem-pans and waffle-irons should be well greased and allowed to burn off once or twice before using.

Sheet-iron pans for cake and bread are preferable to tin.

Earthen and stoneware jars or crocks should be filled with cold water and put over a slow fire and allowed to come to a boil once or twice before using to cook in.

In washing greasy skillets the addition of a little soda to the first water will neutralize the grease and make it much easier to clean. These are best cleaned when hot.

Always keep the inside of your coffee-pot bright to insure good coffee. Boil it out occasionally with soap, water and wood ashes and scour thoroughly.

All bottles and cruets are best cleaned with shot and soapsuds. Save the shot, in a small bottle, to use again.

Where sand cannot be obtained, bath brick can be used to scrub wooden articles, tables, floors, etc.

In lime water localities keep an oyster shell in your tea-kettle to receive the lime deposits, or egg shells.

Aprons, 6.

Ash-Bucket, (tin or iron.)

Apple Corer.

Beefsteak Pounder.

Brooms, 2

Bowls, 2

Broom, Whisk

Bread-Pans, 3

Bread-Box.

Baskets, 3

Biscuit Cutter.

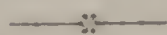
Clock.

- | | |
|------------------------------|---------------------------------|
| Coal-Tongs. | Glass Rolling-pin. |
| Coal-Hod. | High Stool. |
| Cake-Pans, 2 sizes | Hand-Towels, 6 |
| Coffee-Pot, tin | Hatchet. |
| Coffee-Mill. | Hammers, 2 |
| Coffee-Canister. | India Rubber Gloves. |
| Cake Turner. | Jelly-cake Tins, 4 |
| Can Opener. | Jugs, 3 |
| Cake Cutter, 2 shapes | Jelly-Mold. |
| Cork-Screw. | Jelly-Bags. |
| Candlesticks, 2 | Jars, 1 gallon, 3 |
| Chopping Knife. | Knives; 1 shoe-knife, 3 case |
| Dish-Pans, 2 sizes | knives, 1 bread-knife, 1 |
| Dripping Pans, 3; 1 large, | carver, 1 chopping. |
| 2 small. | Kettles, 3 Iron; 1 small, 1 me- |
| Dust-Pans, 2 | dium, 1 large. |
| Dusters. | Kettle, 1 porcelain |
| Dredging Boxes, 3, labeled | Kettle, Tea |
| Salt, Sugar, Flour. | Kitchen Chairs, 3 |
| Dish-Towels, 6 | Kitchen Tables, 2 |
| Dish-Rags, 3 | Lemon Squeezer. |
| Double Kettle, for cooking | Ladles, 2 |
| grains. | Ladle, perforated |
| Dippers, 2 | Lantern. |
| Egg Beater. | Meat-Saw. |
| Fish-Kettle, (a luxury.) | Meat-Cleaver. |
| Funnels, 2, small and large | Meat-Board. |
| Forks, 3 small two-tined, | Muffin-Rings, 1 dozen |
| 1 meat-fork, 1 toaster. | Milk-Pans. |
| Flour-Scoop. | Match-Box. |
| Flour-Sieve. | Mustard-Pot. |
| Graters, 2, large and small. | Mouse-Trap. |
| Gem-Iron. | Moveable Sink. |
| Griddle. | Nutmeg-Grater. |
| Gridiron. | Pot Cleaner. |
| Glass Funnel. | Pie-Board. |

Patty Pans.	Skillets, 3; 2 iron, 1 sheet iron, long handle.
Pudding-Mold.	
Potato Masher.	Spoons, 2 long iron, 2 large wooden short handled.
Potato Slicer.	
Pie-Crimper.	Tea-Canister.
Pie-Pans, 4	Tin Bread-Box.
Pepper-Box.	Tin Cake-Box.
Porcelain Saucepan.	Tin Pails, 2
Refrigerators.	Tin Quart.
Rubber Window Cleaner.	Tin Pint.
Rolling-Pin.	Tin Pail, 2 quart
Stove.	Tubs, 2 small
Salt-Box.	Wash-keeler.
Shovel.	Wooden Buckets, 2; 1 cedar.
Steamer.	Wooden Bowl.
Sieve, Wire Basket	Wire Toaster.
Slaw Cutter.	Wire Basket to Boil Vegetables.
Sugar Box and Scoop.	Wire Strainer.
Spice-Box	Wooden Starch-Box.
Step-Ladder.	Waffle-Iron.
Scrubbing Brush.	Wire Screens, assorted sizes.
Stand to put Under Roast Meat.	

Have a folding rack to screw against a window frame or near the stove to dry the dish-towels on.

SUGGESTIONS AND RECIPES FOR SOUPS.



The quantity of water in making soup should be proportioned to the quantity of meat used. Allow usually a quart of water to a pound of meat.

In making soup from fresh meat, always put it on to cook in cold water. To keep the quantity, fill up from the tea-kettle, which should be boiling, so as not to stop your soup boiling.

If you wish a vegetable soup, cook them separately, and add them to your soup shortly before removal.

If soup is desired frequently, stock for making it quickly can always be on hand.

With your meat-cleaver, cut up all the bones left from your roasts and beefsteaks, and keep them in a covered stone jar. When you have sufficient, put them on and boil for three hours: strain this into an earthen vessel, and set aside to cool. A thick top of grease will rise to the surface, which can be taken off and used for frying purposes. The meat juice beneath, which sometimes is a thick jelly, can be somewhat diluted, if not wanted strong. With the addition of some cooked vegetables, soup can readily be made from this.

The grease should always be skimmed from all soups. Long and slow boiling is necessary to extract the strength from the meat. If boiled fast over a very hot fire the meat becomes hard and tough, and will not give out its juices. The cook should season soup slightly, as more can be added if necessary, while it is impossible to remove it.

To color soups, used scorched flour or burnt sugar.

For flavoring soups, bay leaves, sweet marjoram, thyme, celery tops and parseley are used, as suits the taste.

If a purely vegetable soup is desired, three or four vegetables combined is sufficient; namely, cabbage, potatoes, turnips and onions. If tomatoes are desired, use a little onion only.

Never use rice, pearl barley or noodles in the same soup.

Pearl barley should always be cooked by itself, and then added to the soup.

The best soup is made by cooking the stock the day previous, and adding the cooked vegetables to this, heated the second day.

All soup should be well skimmed, as often there is a scum rising to the surface of all boiling meats.

Never set away soups or gravies in a vessel of tin or copper; and it is best to use a wooden spoon.

There are two kinds of soups—brown and white. To make the brown, use beef; the white, veal.

Though celery may be obtained at all times of the year, it may be well to know that celery seed is an excellent substitute.

Vermicelli and macaroni for soups can be bought of the grocer; also prepared bean and pea flour for thickening soups.

BEEF SOUP.

Take five or six pounds of beef, and put it into a large kettle, with two gallons of cold water and one tablespoonful of salt. Put it to cooking soon after breakfast, and when it boils, skim off all the scum that rises. Let it boil slowly until one hour before dinner. Then add

2 large onions,

$\frac{1}{2}$ head of cabbage,

2 carrots,

1 root of celery,

Chopped fine.

8 potatoes quartered, and some parsley leaves.

When the vegetables are done, put a piece of butter in a skillet with two tablespoonfuls of flour, and stir it to a nice brown. Add this to the soup, and season with pepper and salt.

Mrs. R. Jaeger, Cleveland, Minnesota.

BEEF SOUP.

Take a small piece of beef, washed well, and boil it in a stove-pot, well filled with water. When half done add

1 cup of rice,
1 large onion,
1 large tomato,
3 or 4 potatoes sliced,
 $\frac{1}{2}$ a pod of red pepper,
 $\frac{1}{2}$ a teaspoonful of salt.

Boil till very tender, and serve hot.

Mrs. J. T., Dublin Depot, Virginia.

BEAN SOUP.

Take one quart of white beans; put them in a kettle to boil, with plenty of cold water. When boiling, add one half teaspoonful of soda. Let them boil twenty minutes; then drain through colander; rinse them off with cold water; return them to the kettle, add one gallon of boiling water, and let them cook one hour. Take two pounds of salt pork, and boil in another kettle for one half hour. Take it out, scrape it well, and put it with the beans. Season with pepper and salt, and cook till the meat is tender. Pea soup may be made in the same way.

Mrs. R. L. Jaeger, Cleveland, Minnesota.

BEAN SOUP.

Put one pint of beans to soak over night; drain in the morning, and put on to boil with one pound of salt pork and two quarts of water. Boil until the beans are thoroughly dissolved, season slightly, strain, and serve hot. Keep up the quantity with boiling water from the kettle.

Christie Irving.

BREAD SOUP.

Take pieces of stale bread and break in pieces. Put into a dish with a little salt, and pour boiling water over. Season with a tablespoonful of sweet cream.

Carrie E. Money, North Royalton, Ohio.

CHICKEN AND BEAN SOUP.

Stew a fat hen until ready to drop to pieces. Have a quart of beans soaked over night. In the morning parboil them in rain water till soft. Drain off; and put them with the chicken. Stew slowly one half hour. Add butter and salt to taste, and fill up with boiling water to the desired quantity.

C. J., Ashley, Ohio.

CHICKEN SOUP.

Take one well-dressed chicken and cut it in small pieces. Put it in a stew-pan nearly full of water. Add

1 large tomato,
1 large onion,
 $\frac{1}{2}$ pod of red pepper,
Cut fine;
 $\frac{1}{2}$ a cup of rice,

Salt to suit the taste. If the chicken is not fat, add a small piece of butter.

Mrs. J. T., Dublin Depot, Virginia.

CORN SOUP.

Take half a dozen ears of corn, and with a sharp knife cut open each row of grains; then cut them off the cobs. Put the cobs in a quart of boiling water, and let them cook about ten minutes. Take them out and put in the corn to cook. Let it boil for fifteen or twenty minutes; then add a pit of milk, butter the size of an egg, and let it come to a boil. Season with pepper and salt to suit the taste.

CLAM SOUP.

Open fifteen strawberry clams ; put them in an enameled kettle with one quart of boiling water. Boil, removing all scum that rises. Stir one tablespoonful of corn-starch into a cup of milk, with a little salt, pepper, and a small piece of butter. Pour on the clams, and let boil till done, as the starch requires cooking. Beat up one egg with a little milk, and remove your kettle from the fire ; stir in your beaten egg carefully, else it will be stringy. Then send to the table.

Dora V. Harvey, Amsterdam, New York.

GIBLET SOUP.

Feet, neck, pinions and giblets of three chickens or two geese, one and one half pounds of veal, one half pound of ham, three quarts of water. Crack the bones, cut the giblets, and cut up the meat in slices. Put all together over the fire, with a bunch of herbs and a pinch of allspice. Stew slowly for two hours. Pick out the giblets, and set aside in a pan where they will keep warm. Take up a teacupful of the soup and stir into this a large tablespoonful of flour which has been wet with cold water, and two tablespoonfuls of butter. Return to the pot and boil fifteen minutes. Season to taste. Add the giblets.

GUMBO SOUP.

Six pounds of fresh beef. Allow a little less than a quart of water for each pound. Boil one hour. Add two quarts of okras minced fine, one dozen ripe tomatoes, one half pint of lima beans, four leaves of parsley cut fine, two turnips sliced thin. Season to taste. Cook one hour and a half longer.

MOCK TURTLE SOUP.

Put two ounces of butter in a saucepan, and set it on the fire. When melted, add a tablespoonful of flour, stir, and when turning brown add three pints of broth (either beef broth or

broth made by boiling a calf's head). Boil five minutes, and then add about four ounces of calf's head cut in dice; mushrooms and truffles cut in dice. Boil five minutes. Cut two hard-boiled eggs and half a lemon in dice, and put into the tureen and turn the soup over.

MILK SOUP.

- 1 quart of cold water,
- 1 pint of milk,
- 2 boiled and mashed potatoes,
- 1 tablespoonful of butter,
- 2 tablespoonfuls of tapioca.

Let this mixture boil before adding the tapioca, and then boil ten minutes. An onion may be added, if preferred.

Mrs. J. B. A., Georgetown, Delaware.

MUTTON SOUP.

Boil three or four pounds of mutton in water enough to cover it well. As the water cooks away, add boiling water to it. When the mutton is done lift it out of the kettle, and to the water add two small onions chopped fine, two large tomatoes, three or four potatoes cut fine, and two cups of cooked barley. Boil it for an hour, and before taking up add a tablespoonful of flour wet with cold water.

NOODLE SOUP WITH POTATOES.

Put one half pint of butter, with a little salt, in a kettle of boiling water. Drop into this one dozen potatoes sliced; take two eggs, butter the size of a walnut, three tablespoonfuls of sour cream, and flour enough to make a dough. Roll very thin and cut in narrow strips. Drop them into the kettle, and boil one half hour. Serve hot.

Mrs. A. C. Tinkey, Lexington, Ohio.

NOODLES FOR SOUP.

Take two eggs, a little salt, and beat them thoroughly; add flour enough to mold. Roll it out very thin; sprinkle the top of the crust with flour, and beginning at one edge roll up in a long roll; then with a sharp knife cut into as fine shreds or strips as possible. After sprinkling flour over each piece, shake it off through the fingers, and it will straighten the noodles out. Lay them on the pie-board, and set it where they will dry hard. Then they are ready for the soup. Let them boil in it for twenty minutes, and serve hot.

OYSTER SOUP.

- 1 quart of milk, or
- 1 pint of milk and
- 1 pint of water,
- 1 quart of oysters,
- 1 tablespoonful of butter,
- 1 scant teaspoonful of salt,
- 1 teaspoonful of pepper.

Have the dish with a dozen broken crackers in it, and pour the soup over them just as soon as it comes to a boil. Cover closely a few minutes, and serve immediately.

OYSTER SOUP.

- 3 quarts of sweet milk,
- $\frac{1}{2}$ pint of water,
- $\frac{1}{2}$ pound of butter,
- The liquor from one quart of oysters,
- Salt and pepper to suit the taste.

Let it come to a boil. Then add the oysters, and add one and one fourth pounds of rolled crackers, and let it all boil a few minutes.

Mrs. Carrie Bell, Eminence, Kentucky.

OKRA SOUP.

Fry one pound round-steak cut into bits, two tablepoonfuls of butter and one sliced onion till very brown. Put this into three quarts of water in a soup-kettle, and boil slowly one hour. Then add one pint of sliced okra, and simmer two hours. Season with salt and pepper. Strain, and serve.

Mrs. T. B. J., Tusculumbia, Alabama.

POTATO SOUP.

Pare and cut into dice four or six good-sized potatoes. Put on to boil in a quart and a pint of cold water. The potatoes should cook entirely fine. Then add one pint of milk, a lump of butter, a very little salt, and one well-beaten egg. If not disagreeable to the taste, one dozen whole allspice greatly improves this. In all cases the quantity of liquid must be kept up by adding more hot water.

PEA SOUP.

Take four pounds of knuckle of veal, to which add a pound of bacon. Cut them in pieces, and put them in the soup-kettle with a sprig of mint and five quarts of water. Boil and skim well. When the meat is boiled to rags, strain and put to the liquor a quart of young green peas. Boil until entirely dissolved. Have ready two quarts of green peas that have been boiled in another pot, with a sprig of mint and two or three lumps of white sugar. Add these to your soup liquor.

TOMATO SOUP.

Take one dozen ripe tomatoes or one can of tomatoes; put on to cook in a quart of water. When the tomatoes are thoroughly cooked strain this, and then add one pint of milk or cream, a lump of butter the size of an egg, salt to taste, a very little thickening of flour. Serve hot.

VEGETABLE SOUP.

3 carrots,
4 onions,
4 potatoes,
1 pint of cabbage,
Cut fine.

Put on to stew with just enough water to cover, until the ingredients are tender. Then fill up with boiling water twenty minutes before serving. Add

1 pint of milk,
1 tablespoonful of butter,
2 eggs, beaten.

Stir thick with flour, and add a little yeast powder. Boil for a few minutes before serving.

WHITE SOUP.

Cut up a knuckle of veal into three or four pieces; a quarter of a pound of lean ham; one large or two small onions, a half a teaspoonful of thyme, a half a dozen whole cloves, and one piece of mace. Put this in the pot and cover with cold water. Let it cook till the meat leaves the bone. Take it off the stove and strain through a sieve. When cold, remove the fat that comes to the top. Add to this stock four ounces of pounded blanched almonds. Let it boil slowly, and half an hour before serving thicken it with half a pint of sweet cream, and an egg well beaten. Set it where it will keep warm, but not to boil.

SUGGESTIONS AND RECIPES FOR FISH, OYSTERS AND CLAMS.

To select a fish, see that the flesh is firm when pressed by the finger, and the eyes full. If the fish is at all stale the flesh will be flabby and the eyes sunken.

To remove the earthy or muddy taste, soak in strong salt water a short time before cooking.

To clean fish lay it on a board out-doors, take a dull knife, and holding the fish by the tail, with the knife held nearly flat, scrape towards the head, then thoroughly rinse and wipe dry. Cut off the head and fins, and remove the entrails. If there are any eggs, cook them with the fish.

Always cook your fish the same day you buy.

Fresh mackerel spoil quicker than almost any other.

To freshen salt fish lay it skin side up, and always in an earthen vessel, never in tin.

In frying fish have your lard very hot; lay in the fish, and as soon as browned on one side turn over; when that side is brown move the skillet to the back part of the stove, cover closely, and let it cook slowly. In this way it retains its sweetness.

Garnishes for fish are sliced beets, parsley, lettuce leaves and hard-boiled eggs.

In shredding codfish or other salt fish use a small, three-tined steel fork.

If you have not a fish-kettle to boil fish in it must be carefully tied up in thin swiss or cambric, to preserve the shape.

You must use plenty of lard in frying fish, never butter.

Oysters are considered in season only from October 1st until the last of March.

BREAD-STUFFING FOR FISH.

Take about half a pound of stale bread and soak in water, and when soft press out the water; add a very little chopped suet, pepper and salt, a large tablespoonful of onion minced and fried, and if preferred, a little minced parsley; cook a trifle, and after removing from the fire add a beaten egg.

TO FRY FRESH FISH.

Cut the fish into pieces, and dip them in a well-beaten egg. Roll in flour or corn meal, and brown it quick in hot lard; then cover the frying-pan and set it on the back of the stove to cook through. Serve while hot.

TO FRY FRESH FISH.

Put one pint of sweet cream in a dish, and cook the fish in it till the cream turns to oil. Add one half cupful of cream, and serve hot.

Mrs. L. O. Hill, Pecksville, Pa.

FRIED TROUT.

Brook trout are generally cooked in this way: Clean, wash and dry the fish, roll lightly in flour, and fry in butter and lard mixed. Let the fat be hot; fry quickly to a delicate brown, and take up the instant they are done. Serve in a hot dish. Use no seasoning except salt.

FRIED SMELTS.

Wash them, cut off the fins, and dry with a cloth; melt a teaspoonful of butter and pour it into two well-beaten eggs; salt and flour the smelts, dip into the eggs, roll them in cracker crumbs or grated bread, and fry in hot lard and butter mixed, till they are a rich brown.

CAT FISH.

They make a delicious stew, seasoned with salt, pepper, butter and a little parsley.

FRIED FROGS.

Skin well and cook for five minutes in salted water the hind legs only; then throw into cold water to cool, and drain; fry in hot fat, and serve garnished with parsley.

EELS.

When eels are good they have a glossy, bright appearance on the back, and a brilliant white underneath. Clean them nicely, take out the entrails, skin and cut off their heads and tails, cut them up in pieces as long as your finger. If boiled, flour them and boil until tender, in salt and water, with parsley. If baked, dip them in egg and bread crumbs, seasoned with butter and herbs.

FRIED EELS.

Skin, remove head and tail, cut in desired length, and throw into boiling water for five minutes; then drain, season with pepper and salt, roll in flour or corn-meal, and fry in boiling lard; serve with tomato sauce.

TO BOIL FRESH FISH.

Clean and wash well, and tie up in a cloth; put it in a kettle of boiling water with a tablespoonful of salt in it, and boil it from one half to three quarters of an hour. Then take six hard-boiled eggs, chopped fine; two tablespoonfuls of butter, one teaspoonful of pepper, one teaspoonful of salt, one half teaspoonful of mustard, the fish eggs—if any—and milk enough to make a gravy. Boil this mixture, and pour it over the fish after it is taken from the bag and laid on the platter. This sauce is nice for any kind of fish.

Mrs. Carrie Bell, Eminence, Ky.

BAKED FISH.

After cleaning the fish thoroughly, let it stand in salt water for two or three hours. Rub it well, inside and out, with pepper. Make a dressing of bread crumbs, one tablespoonful of butter, a

small onion chopped fine, pepper and salt to suit the taste. Stuff the fish with this dressing, and tie or sew up. Put it in the pan, with water enough to cover. Sprinkle it over with flour, and put in a small piece of butter. Bake slowly one hour. Garnish with hard-boiled eggs.

Mrs. J. A. H., Paris, Ky.

BAKED WHITE FISH.

Scale and remove all the fins and head, then clean thoroughly. Wash and wipe it, and salt it well inside. Make a dressing of stale bread crumbs, moistened with a little milk and butter the size of a walnut, salt and pepper; fill the fish and sew it up to keep its shape; dredge it over with corn meal, and baste with the water in the pan that is salted; bake slowly an hour. Garnish with celery tops or parsley.

BAKED FISH

After cleaning, salt the fish for about an hour, then wash it. Make a dressing of bread crumbs, salt and pepper, summer savory, and a piece of butter the size of a walnut. Fill the fish and sew it up with a needle and thread; place it in the pan with a pint of water, and lay a slice or two of pickled pork or breakfast-bacon on top of the fish. Remove the threads before sending to the table. Bake an hour and a half.

BAKED FISH.

Open the fish, wash, wipe perfectly dry, and rub over with salt; lay in a dripping pan with a little butter and water, and bake thirty minutes in a hot oven.

FISH CAKES.

Take cold, boiled cod, either fresh or salt; add two thirds as much hot mashed potatoes as fish, a little butter, two or three well-beaten eggs, and enough milk to make a smooth paste; season with pepper. Make into nice, round cakes and fry brown in sweet beef drippings or very clear, sweet lard.

FISH CHOWDER.

Fry in a large pot some pieces of fat pork well seasoned with pepper. When done remove the pork and put in some slices of peeled onions, then some fresh fish, cod, rock or black fish, with a layer of cut Irish potatoes; add one pint of water and let it stew half an hour; then add one pint of milk, thickened with flour, let it boil up, and serve hot.

POTTED FRESH FISH.

Let the fish lie in salt water for several hours; then, for five pounds of fish take three level tablespoonfuls of salt, two of black pepper, two of cinnamon, one of allspice, one teaspoonful of cloves. Cut the fish in slices and place in a jar in which it is to be cooked, first a layer of fish, then the spices, flour and bits of butter sprinkled on, repeating till done. Fill the jar with equal parts of vinegar and water; cover closely with a cloth well-floured on top so the steam cannot escape; bake six hours. Let it remain in the jar till cold. Cut in slices and serve for tea.

Mrs. D. Brown.

TO COOK CODFISH.

Cut the quantity you want in large pieces, and put to soak in cold water. After two or three hours, or over night, it will be softened so it can be readily picked in small pieces with a fork. Put on to cook in tepid water; when it comes to a boil turn off and put on other hot water. When done, stir into it a thickening made of cream and flour; if only milk can be had use a piece of butter.

Christie Irving.

CODFISH.

Soak it over night before trying to pick it to pieces. In the morning pick it into small pieces with a fork, drain off all the water and put it in the dish to cook. Pour on enough boiling water to cover it, and after it boils again pour off and put on

more boiling water and let it cook half an hour. Five minutes before taking it up, and while it is still boiling, add half pint of milk, with a tablespoonful of flour rubbed smooth, and a piece of butter size of a walnut; after this comes to a boil, serve.

CODFISH ON TOAST.

Take a bowl full of picked-up codfish and put it in a skillet with cold water enough to cover it well; let it come to a boil, then pour it into a colander to drain; then put it in the skillet again with half a pint of cold milk; season with butter and pepper. Thicken a little milk with a tablespoonful of flour, and pour it into the skillet. Let this cook five minutes, and pour over buttered dry toast.

CODFISH BALLS.

Take the fish and potatoes that are left from a meal, and a grated piece of bread. Mash well together in a pan. Season with butter, pepper, a little sage and thyme. Then moisten with sweet cream sufficiently to mix it into balls. Then roll it in flour, and fry in boiling lard until very brown,

Mrs. E. E. Giddings, Grand Rapids, Michigan.

TO COOK MACKEREL.

Lay the fish in an earthen vessel, skin side up, and cover with cold water; let it stand over night. Drain the next morning and put into a skillet with a small piece of melted butter; let it simmer till well heated through, then serve on a hot platter.

MACKEREL.

Wash and soak the fish over night, or six hours, and then pour on boiling water enough to cover. Let it stand a minute or two without boiling; then pour off all the water and put the fish outside down in a well-buttered pan. Pour on one half a teacupful of sweet cream, and a little pepper if desired. Set it in the oven and let it brown a little. Then serve.

Mrs. A. L., Marion, Pennsylvania.

HALIBUT, SMOKED AND DRIED.

This is a very nice relish for tea in hot weather. It is usually sliced or shredded in long strips, and arranged nicely on a platter. The dried or salt-cured halibut is sometimes heated upon the grid-iron. But it is usually eaten uncooked.

SARDINES, SHADINES, TUNNY FISH AND SALMON.

These are canned goods, all ready for immediate use; are very nice for cold lunches, teas and traveling purposes.

SARDINE SANDWICHES.

Take a box of sardines and chop them up fine. Add two eggs, hard-boiled, chopped and seasoned with one half teaspoonful of French mustard, and one half teaspoonful grated horseradish. Mix this well together and spread between thin slices of buttered bread or cold biscuit.

CANNED SALMON.

Remove the fish from the can, take out all the bones, and put it, in as large pieces as possible, on the platter. Slice lemons over the top, and garnish with curled parsley.

FRIED OYSTERS

Take fine, large oysters and drain them on a towel; have ready crackers rolled to a powder, and season highly with salt and pepper; also two well-beaten eggs. First dip them in the egg, and then in the cracker crumbs. Have a frying-pan of boiling lard, and fry a pretty brown. Place on a dish nicely and garnish with parsley.

Mrs. J. A. H., Paris, Kentucky.

FRIED OYSTERS.

Use the large saddle rock oysters, as they are the finest for frying. Drain them from the liquor. Have ready some corn meal, seasoned with salt and pepper. Dip the oysters in the meal and

cook them in plenty of hot lard; fry a nice brown and serve hot; mix the liquor with some of the seasoned corn meal, and drop from the spoon in the hot lard to fry; this will make use of the liquor left, and cook mock oysters.

BROILED OYSTERS.

Drain select oysters in a colander; dip them, one by one, into melted butter to prevent them sticking to the broiler. Broil quickly over a live bed of coals. When nicely browned on both sides, season with salt and pepper and plenty of butter, and lay them on hot, buttered toast; wet with a little hot milk. Serve very hot or they will not be nice. Oysters cooked in this way and served on broiled beefsteak are nice.

OYSTER POT-PIE.

Have ready nice, light-raised biscuit dough cut into small squares; season the oysters well with butter, pepper and salt, and thicken the liquor with a little flour; place all in a pudding-dish and cover over the top with a layer of dough. Bake a half hour.

OYSTER PIE.

1 quart of oysters, including the liquor,
1 cup of milk, or
 $\frac{1}{2}$ cup of sweet cream,
1 tablespoonful of butter,
 $\frac{1}{2}$ a teaspoonful of salt,
 $\frac{1}{2}$ a teaspoonful of pepper.

Put in a deep pan or pudding-dish and cover with a crust made of

1 quart of flour,
1 tablespoonful of lard,
1 teaspoonful of baking powder,
A pinch of salt,
Water or milk enough to make a batter to roll.

Bake twenty minutes with a hot fire.

Mrs. F. A. K., Dayton, Ohio.

SCALLOPED OYSTERS.

Roll fine one quart of crackers. Grease a pan or dish as for a cake. Put in a layer of cracker crumbs; pour off the liquor from the oysters, and add to it fresh milk—twice or three times its quantity; moisten the crumbs with this, and put over them a layer of oysters; season with salt and pepper and bits of butter. Alternate the layers of crackers and oysters, with their respective seasonings, and let the top layer be of crumbs with bits of butter over it. Beat up an egg; add to it one half pint of milk, or if any liquid remains use that. Pour this over all. Bake from one half to three fourths of an hour. Cook with a lid over it for the first half hour. Then uncover and brown to a desired shade.

Mrs. M. A. Townsley, Cedarville, Missouri.

DEVILED CLAMS.

Chop fifty clams very fine; take two tomatoes, one onion chopped equally fine, a little parsley, thyme and sweet marjoram, a little salt, pepper, and bread crumbs, adding the juice of the clams until the mixture is of the consistency of sausage; put it in the shells with a lump of butter on each; cover with bread crumbs and bake one half hour.

CLAM CHOWDER.

Twenty-five clams chopped fine, six potatoes chopped fine, two small onions chopped fine, a piece of salt pork, also chopped, and butter about the size of an egg, salt and pepper to taste; the clam juice and one pint of milk, and the same of water; six crackers rolled, one nutmeg grated, and a teaspoonful of celery seed. Boil these slowly for at least four hours, adding water if it becomes too thick; half an hour before serving add a coffee-cupful of tomato catsup and two tablespoonfuls of Worcestershire sauce. When ready for the table add a tumbler of sherry; cut a lemon in slices and serve with it.

SUGGESTIONS AND RECIPES FOR POULTRY AND GAME.

Turkeys, geese, chickens and ducks are better killed the day before using, and during the winter, two or three days' keeping will be no injury. Also avoid feeding them twenty-four hours before killing.

The best way is to tie the feet together, hang from a horizontal pole, tie the wings together over the back with a strip of soft, cotton cloth; let them hang five minutes, then cut the throat or the head off and allow them to hang until the blood has ceased to drip. Chickens only should be scalded; other fowls and game should be picked dry until all the feathers are removed except the very soft down, then pour hot water on; this will swell the fowl and the down can be easily rubbed off with the palm of the hand. Wipe dry and singe over a burning paper to remove the hair.

If it is an old fowl, feed it a teaspoonful of vinegar a half hour before killing, which is said to make it tender.

Also in boiling a fowl a very little soda added to the water will make it quite tender, or a tablespoonful of vinegar.

To cut up a chicken, lay upon a board, cut off the feet at the first joint, cut a slit in the neck, take out the windpipe and crop, cut off the wings and legs at the joint which unites them to the body, separate the first joint of the leg from the second, cut off the oil-bag, make a slit horizontally under the tail, cut the end of the entrails loose, extend the slit on each side of the joint where the legs were cut off; then, with the left hand hold the breast of the chicken, and with the right bend back the rump until the joint in the back separates; cut it clear and place in water; take out the entrails, using a sharp knife to separate the eggs and all other particles to be removed from the back, being careful in removing

the heart and liver not to break the gall-bag (a small sack of a blue-green color, about an inch long, attached to the liver), separate the back and breast; commence at the high point of the breast and cut downwards toward the head, taking off the breast with the wish-bone; cut the neck from that part of the back to which the ribs are attached, turn the skin off the neck and take out all lumps and stringy substances; very carefully remove the gall-bag from the liver, and clean the gizzard by making an incision through the thick part and first lining, peeling off the fleshy part, leaving the inside whole and ball-shaped; if the lining breaks, open the gizzard, pour out the contents, peel off the inner lining and wash thoroughly. After washing in second water the chicken is ready to be cooked.

When young chickens are to be baked, with a sharp knife cut open the back at the side of the backbone, press apart and clean as above directed, and place in a dripping-pan, skin side up.

Keeping a pan of water in the oven will keep fowls from scorching.

Wild game should be first fried in butter before boiling, as it improves the flavor.

If the fishy taste in wild game is objectionable it can be removed by putting a small onion, cut fine, into the water it is cooked in, or carrots if onions are not liked.

Game can be kept two days in warm weather by cleansing thoroughly, rub the insides and neck with pepper, place inside several pieces of charcoal, cover with a cloth and hang in a dark, cool place.

If, from the odor, you feel they are at all stale, soaking a few hours in charcoal water or soda water will sweeten your game when apparently spoiled.

There is nothing so repulsive as underdone game or poultry. Be sure it is well-done in cooking.

To select poultry, try if the wing will spring easily or the breast-bone bend readily under the pressure of the thumb. The skin that attaches the wing to the body should break.

A steamer for cooking turkeys can be improvised by placing

some pieces of kindling in the bottom of your wash-boiler; on these place your turkey. Put in only enough hot water to cover the kindling, put on the lid of the boiler and set over the fire. If the water boils away replenish with hot water, always. Keep closely covered so no steam can escape. One hour will be sufficient to steam it before baking.

The breasts of many of our wild game birds, when properly taken off, make beautiful ornaments, and are useful in trimming hats, muffs, etc. To properly remove these it is necessary to skin the bird. To do this, with a sharp knife cut the skin on the back from the neck to the tail in a straight line; then skin each side, cutting the connecting tissue with a sharp knife. When removed, rub with water in which salt and saltpetre have been dissolved in the proportion of one part of saltpetre to four of salt, and tack up on the side of the house or barn where the sun can dry the skin thoroughly.

Garnish means to add to meat, poultry or salads a trimming. In dishing up roast meat lay a spoonful of jelly or gooseberries just on the slice to be served to one person. Poultry, trim the edges of the dishes upon which it is served. Celery and parsley leaves, hard-boiled eggs, water cresses, lettuce and jellies are the principal articles used.

CHESTNUT DRESSING.

Shell the nuts first, then pour on boiling water to scald them a few moments; then remove the brown skin or covering, which is called blanching, and put them to boil in lukewarm water. Let them cook till soft, and wash them; mix with a little sweet cream, bread crumbs, pepper and salt. This is used for turkeys.

STUFFING FOR TURKEY.

Take some bread crumbs and turn on just enough hot water to soften them; put in a piece of butter, not melted, the size of a hen's egg, and a spoonful of pulverized sage, a teaspoonful of ground pepper and a teaspoonful of salt; then mix thoroughly and stuff your turkey.

APPLE STUFFING.

Take a pint of tart apple sauce and mix with it a small cup of bread crumbs, a little powdered sage, a small onion sliced fine, and season with cayenne pepper. This is used for roast goose, duck and game.

POTATO STUFFING.

Take one third of bread crumbs, two thirds of mashed potatoes, butter the size of an egg, salt and pepper, an egg, and half a teaspoonful of ground sage; mix thoroughly and fill the fowl.

PLAIN STUFFING.

Take stale bread, cut off all the crust, grate very fine, and pour over it as much melted butter as will make it crumble in your hands; season with salt and pepper to suit the taste.

ROAST TURKEY WITH OYSTERS.

Clean a turkey and lay it in a dripping-pan; prepare a dressing of stale bread, composed of one quart of bread crumbs and one cup of butter and water enough to moisten. Add to this two dozen of oysters and pepper and salt to suit the taste. Mix all together and stuff the turkey with it; put butter over the outside; put some water in the dripping-pan, set it in the oven and bake until done, basting quite often. Never parboil a young turkey.

Mrs. Wm. Thurston, Monroe, Nebraska.

BOILED TURKEY.

Prepare your turkey as for roasting; put it in a cloth and boil it slowly—if from eight to nine pounds, an hour and a half. Throw into the water a few cloves, a little black pepper, sweet marjoram and salt. It is to be served with oysters. Skim the turkey well while boiling, or it will not be white.

TURKEY SCALLOP.

Pick the meat from the bones of a cold, cooked turkey, and chop it fine. Put a layer of bread crumbs on the bottom of a buttered pudding-dish, moisten them with a little milk; then put in a layer of turkey with some of the cold dressing, and cut small pieces of butter over the top; sprinkle with pepper and salt, then another layer of bread crumbs, and so on until the dish is nearly full; add a little hot water to the gravy left from the turkey, and pour over it; then take two eggs, two tablespoonfuls of milk, one tablespoonful of melted butter, a little salt, and cracker crumbs enough to spread thick, with a knife, over the top of it all; put on some small bits of butter and cover it over with a plate. Bake three quarters of an hour. About ten minutes before serving, remove the plate and let it brown.

FRIED CHICKEN.

Clean and wash it well, and with a sharp knife cut it open in the back. Dredge with flour, pepper and salt. Put equal quantities of butter and lard in a hot frying-pan. Then put in the chicken and keep it well covered until brown on both sides. The secret of a nice fricassee is in having plenty of hot lard or butter.

L. H. B., Postville, Iowa.

TO COOK A YOUNG CHICKEN.

Scalding water is too hot for young chickens. Put in a pint of cold water to a half gallon of hot. When scalded, pick the chicken clean, taking off all the pin feathers. Put it in a pan of cold water and wash off what feathers remain; then hold it over the flames and scorch off the hairs. When ready to fry, put in the pan two spoonfuls of lard and one spoonful of butter. When hot, have the chicken cut up and well-drained; salt and pepper, and roll the pieces in flour, and brown them well on both sides, being careful not to burn them. Cover tightly and place on the back of the stove, with a very little water, to steam a few minutes.

Have ready one pint of cream or milk, in which one spoonful of flour has been smoothly mixed. Take out the chicken, and put the pan over the fire. Stir in the milk and flour and this makes good gravy.

Mrs. Mary S. Woodward, Triadelphia, Ohio.

SMOTHERED CHICKEN.

Take two nice, well-dressed chickens and cut them open in the back. Place them in a deep pan and salt and pepper them well. Then sift on flour enough to almost cover them, and slice a tomato, lay it on the chickens, spread on them a cupful of butter and lard, mixed, and pour on two or three pints of boiling water. Put them in the oven, and with a deep pan cover them closely to keep in all the steam. When tender remove the cover and let them brown slightly. Then they are ready for the table.

Mrs. J. T., Dublin Depot, Virginia.

CHICKEN CHEESE.

Take a chicken and cook it very tender. Cook the gravy or liquor of the chicken all down to a jell. Take out all the bones and chop the meat; season with salt and pepper and a little sage if desirable. Put it into a mold. Turn out and slice it.

Olive A. Buckman, Randolph, Ohio.

JELLIED CHICKEN OR VEAL.

Boil a chicken in as little water as possible, until the meat falls from the bones; chop rather fine, and season with pepper and salt. Put in a mold a layer of the chopped meat and then a layer of hard-boiled eggs cut in slices, then layers of meat and eggs alternately until the mold is nearly full. Boil down the liquor left in the pot, one half; while warm add a tablespoonful of gelatine, and when this is dissolved pour into the mold over the meat. Set in a cool place over night to jelly.

CHICKEN PIE.

Mix a crust with sweet milk, and shorten with butter. Line the sides (not the bottom) of a milk-pan; have a young chicken

cut up; one quart of potatoes peeled and sliced about an inch thick. Place a layer of chicken, potatoes and dough cut in small strips. Add salt, pepper, butter and some small bits of pickled pork. Continue these layers until the pan is filled. To this add one pint of cold water; put on the upper crust with a hole cut in it. After cooking awhile add two pints more of hot water. Cook for an hour in a moderate oven.

Mrs. James Gladden, Stockwell, Indiana.

CHICKEN PIE.

Cut up the chicken and boil it for three quarters of an hour. Make up the dough the same as for biscuit, and cover the bottom of the dish with a layer; set it in the oven to partially cook it, then pour in the chicken and water in which it was cooked; season with salt and pepper, and before putting on the upper crust invert a teacup in the middle of the pie, to remain; then put on the upper crust, with incisions in it the same as for any pie.

CHICKEN AND CORN PIE.

Cook and season the chicken for the table. Take ten ears of sweet corn, cut off. Put a layer of it in a pan, then a layer of chicken, then again of the corn, until it is all in, having the top layer of corn. Lastly, turn on the soup. Bake half an hour.

Cora K. S. Morris, Corydon, Indiana.

CROQUETTES.

1 pound of cold, cooked turkey or chicken,
 $\frac{1}{2}$ pound of bread crumbs,
 $\frac{1}{2}$ pound of butter,
4 eggs,
1 teaspoonful of chopped onion,
3 teaspoonfuls of parsley.

Chop the meat and herbs very fine; mix them together, salt and pepper to suit the taste. Season delicately with mace and

grated nutmeg, moisten with three tablespoonfuls of sweet cream, and water enough to make it into pear-shaped balls. For the stems insert cloves. Dip this in a beaten egg and then in grated bread crumbs. Cook in boiling lard till a nice brown.

Mrs. J. A. H., Paris, Kentucky.

CROQUETTES.

Chop fine any pieces of cooked fowl, after removing the fat and bones; add half the quantity of fine bread crumbs, one egg, pepper and salt. Mix thoroughly and make it into balls, and fry in hot butter and lard. Serve hot, and garnish with curled parsley.

ROAST VENISON.

Have the butcher remove the bones from two or three ribs of venison, so that it can be readily rolled; lay in a thin slice of pork to be rolled with it; roll tightly and bind with twine; dredge with flour, pepper and salt, and cook till well done. Serve with spiced gooseberries.

BROILED VENISON STEAK.

Broil quickly over a clear fire, and when sufficiently done pour over it two tablespoonfuls of currant jelly melted with a piece of butter the size of a walnut. Season with pepper and salt, and serve very hot.

VENISON STEAK.

Wash and place in a frying-pan, cover tight and let it steam in its own juice until done; then sprinkle over it salt, pepper and pieces of butter. Keep it covered in a tureen until ready to serve.

Mrs. Rose C. Havener, Centralia, Wisconsin.

BROILED SQUIRREL.

Skin your squirrels and lay them in salt water to remove the blood; remove the head and feet and broil whole; season with salt, pepper and butter. Serve with currant jam or grape jelly.

FRIED RABBIT.

After skinning and washing it well put in a pan of cold water and let it lay two or three hours; cut off the legs and cut the body into three or four pieces, dry them on a cloth, dredge them with flour and fry in hot butter; take them from the pan and pour a cup of sweet cream into the pan; let it heat through, then pour over the rabbit.

RABBIT STEW.

Take a couple of rabbits and divide them in quarters, flour them and fry in butter; then put them in a stew-pan with some good gravy and a glass of white wine. Season with pepper, salt and a sprig of sweet herbs. Cover them close, and let them stew until tender; then take the rabbit out in a deep dish, thicken the gravy with flour and butter and pour over the rabbit.

Katie Sharpe, Lizeton, Indiana.

ROAST PIGEON.

When clean and ready for roasting, fill the bird with a stuffing of bread crumbs, a spoonful of butter, a little salt and nutmeg and three oysters to each bird (some prefer chopped apple). They must be well basted with melted butter, and require thirty minutes careful cooking.

BROILED QUAIL.

Remove the feathers without scalding, and dress them carefully; then soak a short time in salt water, split down the back, dry with a cloth and rub them over with butter, and place on the gridiron over a clear fire; turn frequently, and put bits of butter over them; when taken up season with salt; prepare a slice of thin toast, nicely buttered and laid on a hot dish, for each bird, and lay a bird, breast upward, on each slice; garnish with currant jelly.

TO BROIL QUAIL OR WOODCOCK.

After dressing, split them down the back and lay them on a well-greased gridiron, the inside down; broil slowly till they are a delicate brown, then season with salt and pepper and plenty of butter. Serve with buttered, dry toast.

ROAST DUCK.

Prepare your duck for roasting, and use the following stuffing: Chop fine and throw into cold water three good-sized onions, one large spoonful of sage, two tablespoonfuls of bread crumbs, a piece of butter the size of a walnut, a little salt and pepper and onions drained. Mix well together and stuff the duck. If an ordinary sized duck, bake one hour.

SUGGESTIONS AND RECIPES FOR MEATS.

Meat, when used for soup, should be put on to cook in cold water; also any salted meat like ham or corned beef; but where it is intended to be used as boiled meat it should be put on in boiling-hot water, so as to harden the fibrine and confine the juices of the meat. The meat should in all cases be kept under the water. Turn it frequently, so it may cook on all sides. It should boil only gently. A pod of red pepper added to the pot will keep the odor of boiling from filling the house. Remove all scum as it rises. Allow twenty minutes to a pound.

In roasting meat in the oven it should be frequently basted; this is done by dipping the water or juices in the roasting-pan over the meat with a large spoon.

The fire should not be allowed to get low before replenishing, as it checks the heat. Try and keep the fire at a steady heat.

In broiling meat the gridiron should be very hot before putting on the meat. As soon as it sears or scorches, turn over.

Do not salt your meat until nearly done, as it extracts the juices.

To thaw out frozen meats, lay them in cold water, which should be done only shortly before using.

In slicing from a large ham, rub the cut side with corn meal, as this prevents the ham from becoming rancid, and rubs off easily when needed again.

In cooking tough meat or an old fowl, add a pinch of soda to the water to make it tender.

If you have not tripods to lay in your roasting-pan to keep the meat up out of the juices, lay across the pan some clean pieces of wood.

Veal, mutton and pork will keep perfectly fresh and good for weeks without salt or ice, in warm weather; by keeping it submerged in sour milk, changing the milk when mould appears. Rinse in cold water when wanted for use.

For curing hams, trim nice and smooth when thoroughly cold after killing; pack in salt and let them remain five or six weeks, then take them up and dip them in boiling brine; then rub the flesh side with pulverized black pepper as long as it will stick. Hang in a dry place.

To keep hams that have been smoked, rub the flesh part with molasses, then sprinkle with as much black pepper as will stick to the molasses. Hang them up and keep dry.

To prevent meats from scorching, keep a pan of water sitting in the oven; the steam also arising, tends to make the meat tender.

Always save all drippings from roasted or fried meats to use for frying potatoes; also allow the water from boiling meat to stand until the next day, and remove the fat from the top to your dripping-jar. Never allow any burned grease of any kind to be put into this jar.

In broiling meat over coals, never allow them to smoke the least. After the coals have burnt down somewhat, throw on a handful of salt to deaden the blue flame that arises. If the dripping from your meat takes fire, remove from the stove to cool for a few moments. Don't try to blow it out, as there is danger of burning the face.

Have a tin cover made at the tinner's to fit into your dripping pan to cover over your meats and poultry while cooking, as they are so much nicer cooked in this way. It should be high and just the shape of the pan it is to cover.

Nice lard can be made from leaf lard, and many housekeepers prefer it. Procure it at the butcher's and fry it out yourself. A teacup of water added will keep it from burning.

To preserve sausages, cut and roll them in small, thin cakes, and fry them till well done. Pack closely in jars and cover with melted lard an inch thick. Set away in a cool place and you will have nice, sweet sausage all spring and summer.

To sweeten salt pork, cut as many slices as you will require for breakfast, and soak till morning in sweet milk and water, then rinse till the water is clear, and fry.

A beefsteak can be well cooked in hot suet, and after taking out the steak stir a spoonful of flour in the pan, pour in hot water and let it boil, and you have a nice gravy.

Rub flour and butter together, and brown in a skillet. Then put the meat gravy with it, and you have a nice gravy.

CORNED BEEF.

100 pounds of meat,
4 quarts of coarse salt,
4 pounds of sugar,
4 ounces of saltpeter, pulverized.

Mix the sugar, salt and saltpetre well and spread it between the layers of meat.

Miss E. C., Hoosic, New York.

A PICKLE FOR BEEF OR HAM.

For 100 pounds of meat use
9 pounds of salt,
4 ounces of saltpetre,
2 ounces of saleratus,
2 quarts of molasses.

Water to make enough brine to cover the meat. Scald the brine and skim it, and let it cool before pouring on the meat.

H. W. H., Corinth, New York.

BEEF STEAK.

Hack it well with a knife, and season with salt and pepper. Have a skillet hot, put butter into it, and lay the steak in, but do not cover it. Keep turning until done, take it up, pour some sweet, thick cream into the skillet, let it boil up and pour over the steak. Veal steak is very nice cooked the same way.

BROILED BEEF STEAK.

Have the steak cut about three quarters of an inch thick. Beat the steak, as some think it makes it tender, and lay it in a hot, well-greased gridiron or broiler. Put it over live coals to cook. If it is preferred rare, cook it only ten minutes; if well done, allow fifteen minutes. Lay it on a hot platter and season with salt and pepper and bits of butter, or half a cup of sweet cream. Garnish with water cresses or currant jam.

BROILED STEAK.

Heat the skillet very hot ; pound or score the steak, but do not season it; put it on to cook, and after it sears well on both sides set the skillet on the back of the stove to cook slow, for ten minutes or more if it is thick, then season with salt, pepper and butter.

BROILED ROAST MEAT.

Take slices of any kind of cold roast meats, lay them on the hot coals and broil. Season with salt and pepper, and serve while hot, with a small piece of butter on each piece.

STEAK ROAST.

Take a round of steak, pound, pepper and salt it well. Take dry bread crumbs and make a dressing of them and spread over the top of the steak. Roll it up and tie it with a string, put it in a pan and roast it.

Mrs. D. R. Connell, North Lewisburg, Ohio.

BAKED BEEFSTEAK.

Score the steak well. If a small one, put it in a pie-pan; if not very fat add bits of butter to it; season with salt and pepper, and grate bread crumbs over it. Put a little water in the pan to keep it from sticking. Bake twenty minutes, unless preferred very well done.

Mrs. Mollie K., Springfield.

BAKED BEEF.

Take a piece of meat—cross-ribbed is best—put a slice of bacon or some lard in the bottom of the pot, then the meat, and fill up with water till the meat is covered; then take two onions, some peppercorns, cloves, bay leaves, one carrot and a crust of brown bread, salt and some vinegar; throw all of this in over the beef; keep the pot well covered; fill up with more hot water, if it boils down, and let it boil three hours; then brown a tablespoonful of flour, with some butter, thin with the gravy, and let it boil up once more with the meat; then put the beef in a deep dish and strain the gravy over it; add more vinegar to taste.

BEEF LOAF.

- 2 eggs,
- 1 cup of rolled crackers,
- 1 small teaspoonful of pepper,
- 1 small teaspoonful of salt,
- 1½ pounds of chopped lean steak.

Mix and mold in a loaf. Spread bits of butter on top and bake carefully.

Mrs. Burton Gale, Baraboo, Wisconsin.

BEEF LOAF.

- Grind on a sausage-grinder
- 3 pounds of lean beef and
- ½ of a pound of salt pork.
- Add to it
- 1 teacupful of cracker crumbs,
- 3 eggs well beaten,
- 2 teaspoonfuls of salt,
- 1 teaspoonful of pepper.

Sage to taste. Mix well and pack tightly in a small bread-pan which has been well greased. Sprinkle crumbs over the top. Bake

two and one half hours; baste while baking with one tablespoonful of butter dissolved in one teacupful of boiling water. Slice when cold.

Mrs. Lizzie Bailey, Monticello, Arkansas.

BEEF STEWED WITH ONIONS.

Cut two pounds of tender beef into small pieces, and season with pepper and salt; slice one or two onions and add to it, with water enough in the stew-pan to make a gravy. Let it stew slowly till the beef is thoroughly cooked; then add some pieces of butter rolled in flour, enough to make a rich gravy. Cold beef may be cooked in the same way, but the onions must then be cooked before adding them to the meat. Add more water if it dries too fast, but let it be boiling when poured in.

BOILED CORN BEEF.

Wash it well, put it in a pot, and if very salt cover well with cold water; if only slightly corned use boiling water; skim often while boiling, and allow at least half an hour for every pound of meat. If it is to be eaten cold do not remove as soon as done, but allow it to remain in the liquor until nearly cold; then lay it in an earthen dish with a piece of board upon it, and press with a stone or a couple of flat-irons.

STUFFED CORN BEEF.

Take a piece of well-corned rump or round, nine to ten pounds; make several deep cuts in it; fill with a stuffing of a handful of soaked bread, squeezed dry, a little fat or butter, a good pinch of cloves, allspice, pepper, a little finely-chopped onion, and a little marjoram or thyme; then tie it up tightly in a cloth and saturate it with vinegar; boil about three hours.

CORNED OR SMOKED BEEF TONGUE.

Soak the tongue twenty-four hours before boiling. It will require from three to four hours, according to size. The skin should always be removed as soon as it is taken from the pot. An eco-

nomical method is to lay the tongue, as soon as the skin is removed, in a jar, coiled up, with the tip outside the root, and a weight upon it. When it is cold loosen the sides with a knife and turn it out. The slices being cut horizontally all around, the fat and lean will go together.

FRESH BEEF OR SHEEP'S TONGUES.

Procure four or five small tongues at the butcher's, wash thoroughly, put on with cold water to cover and a little salt, and boil till very tender; take out and remove the skin, then put into a stone jar and cover with hot, spiced vinegar. These are nice to have on hand for teas. Will keep well three or four weeks.

Christie Irving.

BEEF TONGUES.

Either smoked or corned beef tongues, soak over night in cold water, put on to cook early in the morning, and cook four hours; take out and remove the skin while they are warm, and set away in a crock to cool. Slice for the table and garnish with parsley or celery leaves.

BEEF HEART.

Wash it carefully and stuff it nicely, with a dressing of stale bread. Roast it for an hour and a half and serve with the gravy thickened with some of the dressing.

KIDNEY STEW.

Take a large beef kidney, cut all the fat out, cut it up in slices; then let it lay in cold water, with a teaspoonful of salt added, fifteen minutes; wipe dry, then put it in the pot with three half-pints of cold water; let it boil two hours; half an hour before it is done add one large onion, sliced, one teaspoonful of powdered sage, a very little grated nutmeg, and pepper and salt to season well; serve hot with mashed potatoes.

POTTED BEEF.

The beef should be well broiled, and all the fat taken off. Chop it very fine; season with salt, pepper, allspice and a little sage. Melt butter enough to knead it well together. Pack it closely in bowls (to turn it out nicely), and pour melted butter over it, and it will keep a week in cool weather.

JELLIED MEAT.

Boil a shank of beef five or six hours; separate the bone and fat from the meat and gristle, tear the meat in shreds and cut up the gristle. When the liquor is cold skim off the fat, and add enough of it to the meat to make the consistency that of soft hash. Add salt, pepper, mace and allspice to taste, and cook fifteen minutes, stirring constantly. Veal can be used in the same way.

E. A. Mordy, Newton, Lower Falls, Mass.

DRIED BEEF FRIZZLED IN CREAM.

Chip the beef as thin as paper, with a very sharp knife. Melt in a frying-pan butter the size of an egg, stir the beef about in it for two or three minutes, dust in a little flour, add half a teacupful of rich cream, boil, and serve in a covered dish.

MEAT BRUNSWICK STEW.

Put half a gallon of water in your dinner-pot. Add

- 1 tablespoonful of salt,
- $\frac{1}{2}$ teaspoonful of black pepper,
- A small quantity of red pepper,
- 3 tomatoes, pared,
- 1 pint of Irish potatoes, pared,
- 2 slices of lean or shoulder meat,
- 1 onion, cut up fine.

Boil about half an hour; then sift about a pint and a half of flour, add a little salt, dip in some of the boiling water, and

make the dough rather stiff. Let it cool a little, and then work it with the hands until smooth; roll out very thin, cut in small dumplings with a knife, put them in your stew, and boil five or ten minutes longer.

S. Webster, Oak Forest, Virginia.

PORK CHOPS AND FRIED APPLES.

Season the chops with salt and pepper and a little powdered sage and sweet marjoram; dip them into a well-beaten egg, then in grated bread crumbs. Fry for twenty minutes, then put them on a hot dish. Have some sour apples cut in slices around the apple, so the core will be in the middle of each piece, about three fourths of an inch thick; lay them in the skillet the chops were taken from, and fry a nice brown. Turn them carefully so as not to break them, and serve on the chops or in a separate dish.

TO BROIL HAM.

Cut the slices thin, then pound like beefsteak; cook on a griddle over hot coals (it need not be cooked much); save the gravy, and butter the meat when done.

Mrs. Thomas Trundle, Adamstown, Md.

FRIED HAM.

Lay the ham in the skillet, and pour boiling water over it to freshen it; let it boil about ten minutes, then pour the water off and fry in its own fat.

BAKED HAM.

Most persons boil ham. It is much better baked, if baked right. Soak it for an hour in clean water, and wipe it dry. Next spread it all over with thin batter, and then put it into a deep dish, with sticks under it to keep it out of the gravy. When it is fully done take off the skin and batter crusted upon the flesh side, and set it away to cool.

HAM AND EGGS.

Cut the ham in pieces the size of a fried egg; fry it in its own fat, and when done break the number of eggs required in the ham fat, and fry them. When done, lay each egg on a piece of the ham, and serve.

TO BOIL BACON HAM.

After cleaning the ham well, place it in a large boiler and fill it with cold water. Let it boil slowly five or six hours, then take it out and put it in a dish to drain. While it is still hot, or when it is cool, remove the skin and place it in the oven to brown. Mix one teacupful of vinegar, one tablespoonful of black pepper, a little ground mustard, two or three tablespoonfuls of sugar, and baste the ham with it while it is roasting.

Mrs. J. Y., Dublin Depot, Va.

DEVILED HAM.

Take lean, boiled ham and chop it very fine, season it well with black and red pepper and dry mustard, press it solid, and slice thin. Boiled beef's tongue may be served in the same manner.

Mrs. R. W. Mills, Webster Grove, Mo.

HAM TOAST.

Chop the lean, cooked ham into small pieces, put it in a pan with a little pepper, a lump of butter, and two eggs well beaten. When warmed through spread it on hot, buttered toast.

M. L. Hann, Wellington, Kansas.

BOILED HAM.

Pour boiling water over it, and when cool enough scrape and wash clean. Put in a boiler and cover with cold water; bring to the boiling point, then place on the back of the stove to boil gently for three or four hours, or till tender so as to stick a fork in it. Turn the ham once or twice in the water. When done,

take up and put into a baking-pan to skin. Dip the hands in cold water; take the skin between the fingers and peel as you would an orange. Set in a moderate oven and bake one hour, as this draws out the superfluous fat, leaving the meat more delicate, and in warm weather it will keep in a cool place a long time. Any tendency to mould may be removed by setting it in the oven awhile. To glaze a boiled ham, sprinkle with sugar and pass a hot knife over it, or brush it over with the yelk of a well-beaten egg, sprinkle well with grated crackers or bread crumbs, and cover it with sweet cream; then put it in the oven to brown. The nicest portion of a boiled ham serve in slices, and the ragged parts, odds and ends, are chopped fine for sandwiches, or by adding three eggs to one pint of chopped ham a delicious omelet may be made.

HAM BALLS.

Take half a cupful of bread crumbs, and mix two eggs well beaten. Chop fine some bits of cold, boiled ham, and mix them all together. Make into balls and fry.

HAM AND EGG LUNCH LOAF.

Chop remnants of cold, boiled ham, corned beef, or salt pork; add crushed crackers and from three to six eggs, according to the amount of your meat. Bake in a round, baking-powder box or empty spice box, and when cold it can be sliced for the table.

Mrs. Alice Farwell, Hubbardstown, Mass.

SALT PORK COOKED IN BATTER.

Dip slices of salt pork in batter made with

1 egg,

1 cup of sweet milk,

Flour enough to make a batter as thick as that of
griddle cakes.

Fry in hot lard to a rich brown.

Miss A. E. M., Wilmot Flat, N. H.

BAKED BACON.

Cut it in slices as you would to fry, lay in a baking-pan and put in a hot oven. When cooked you have some nice-flavored meat.

Mrs. M. A. Park, Jacksonville, Ill.

PORK AND BEANS.

Pick over carefully a quart of beans, and let them soak all night. In the morning wash and drain in another water. Put on to boil in cold water, with half a teaspoonful of soda. When they have cooked forty-five minutes, drain and put into an earthen pot in layers, first beans, then pork, with half a cupful of molasses. When the dish is filled place upon the top a piece of pork well scored, pepper and a little salt. Cover with hot water, and bake in the oven six hours. Keep closely covered, so they will not burn; add more hot water if necessary, but let them bake nearly dry as they get done, and remove the cover to allow them to brown on top. They cannot cook too long.

Christie Irving.

ROAST SPARE-RIB,

Trim off the rough ends, neatly crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with bread dressing, sew up tightly, place in a dripping-pan with a pint of water, baste frequently, turning over once so as to bake both sides equally until a rich brown.

PIG'S FEET.

Wash in hot water and scrape thoroughly with a sharp knife. Lay them in salt water all night, to remove the blood. Put on to cook with enough cold water to cover, slightly salted. Cook from three to five hours, until the bones loosen. Take out the meat in a chopping bowl, chop medium fine. Strain the liquor in the pot

in which they were boiled, and season with vinegar and pepper to taste; take out the meat into bowls or small crocks, and cover it with the juice, to which you have added more hot water, as it will bear diluting. When cold, if not wanted for immediate use pour melted lard over the top. If used right away, turn out of the bowls and cut down in slices half an inch thick.

Christie Irving.

HEAD CHEESE.

Take the heads, tongues and feet of young, fresh pork, or any other pieces that are convenient. Having removed the skin, boil them till all the meat is quite tender, and can be easily stripped from the bones. Then chop it very fine, and season it with salt and pepper, and ground cloves, if you choose, or sage leaves rubbed to a powder. Mix it all well together with your hands. Put it into deep pans with straight sides, and press it down hard and firm with a plate that will fit the pan, putting the under side of the plate next to the meat, and placing a heavy weight on it. In two or three days turn it out of the pan and cut it in thin slices. Use mustard and vinegar over it. This is desirable for a supper or breakfast dish.

SCRAPLE.

Take a hog's jowl, a part of the liver and heart, and the feet. Cleanse thoroughly, put on to boil in cold water, cook until all the bones can be easily removed. Then take out in a chopping bowl and chop fine. Season with sage, salt and pepper. Return it to the liquor on the stove, which you must strain. Then thicken with corn meal and a teacupful of buckwheat flour till the consistency of mush. Then dip out in deep dishes, and when cool slice and fry a rich brown, as you would mush. It is very nice for a cold morning breakfast. If you make more than you can use at once, run hot lard over the rest, and you can keep it all through the winter. •

CRACKNELS.

These can be had at the butcher's at a very low price. They are what is left from frying out lard. Put them into a pan with a little warm water, and some bread crumbs or cold corn bread broken fine. Season with pepper and salt. Fry till a nice brown, and serve hot. Very relishing in cold weather.

Mrs. W. B. R., Jackson, Mich.

FRIED TRIPE.

Procure your tripe at the butcher's. Scrape and wipe out the liquor, and dry it between a towel. Put into a skillet with hot butter and lard mixed. Fry a nice brown, and serve hot. Do not season with anything, as it is prepared when you get it.

FRIED LIVER.

Have the beef or sheep's liver cut in slices half an inch thick. Dip them into salted flour and put into hot lard in your skillet, with a small piece of breakfast bacon added. Fry brown quick on both sides, then add a little hot water, and cover close. Set upon the back part of the stove, and cook slowly till well done, being careful to keep it from cooking hard. Take the liver out upon a platter; make a nice gravy and pour over it,

Christie Irving.

GERMAN SWEET-BREADS.

Boil them in water with a little salt; take off all the fat; cut in pieces the size of dice, or smaller. Make a sauce with one tablespoonful of flower, butter the size of half an egg; wet with the water the sweet-bread is cooked in, make it as thick as cream, flavor with lemon juice. Put in the chopped sweet-bread and let it just boil. Stir in a well-beaten egg with a little water in it, to keep from curdling, just before sending to the table. Have a lemon on the table, as some prefer it seasoned more.

E. H. McG., Binghampton, N. Y.

SWEET-BREADS WITH MUSHROOMS.

Parboil sweet-breads, allowing eight medium-sized ones to a can of mushrooms. Cut the sweet-breads about half an inch square; stew until tender. Slice mushrooms, and stew in the liquor for one hour. Then add to the sweet-breads a coffee-cup of cream, pepper and salt, and a tablespoonful of butter. Sweet-breads boiled and served with green peas make a very nice dish.

SWEET-BREADS.

Trim off all the fat, cut into slices, dip them into beaten eggs, and roll them in cracker crumbs. Fry a nice brown.

E. H. McG., Binghampton, N. Y.

BOLOGNA SAUSAGE.

10 pounds of beef,
2½ pounds of pork,
Chopped fine.
¼ ounce of powdered cloves,
¼ ounce of powdered mace,
2½ ounces of powdered black pepper,
Salt to taste.

Mix it well together, and let it stand twelve hours. Stuff in muslin bags ten inches long and four inches wide. Lay them in ham pickle five days, and smoke them eight days. Hang them up in a dark place.

Julia A. P., Georgetown, N. J.

MOCK SAUSAGE.

Soak dry bread in water. Take as much cold meat, chopped fine, as you have bread. Mix and season with salt, pepper and sage. Make into small cakes and fry.

A. M. Stephens, State Line City, Indiana.

SAUSAGE.

20 pounds of chopped meat,
8 ounces of salt,
2 ounces of pepper,
1 ounce of powdered sage,
1 tablespoonful of ginger.

When cool, pack in pans, and first cover it thick with lard, then with paper. When cutting for use, loosen a portion of the paper and press it back again. Keep in a cool, dry place.

Mrs. R. C. B., Sandusky, New York.

BROILED VEAL CUTLETS.

Trim evenly; sprinkle salt and pepper on both sides; dip in melted butter and place upon the gridiron over a clear fire; baste while broiling with melted butter, turning over three or four times. Serve with melted-butter sauce or tomato sauce.

FRIED VEAL CUTLETS.

Cut your veal in small pieces; dip them in a well-beaten egg; then grate stale bread fine, and season with pepper and salt. Roll the veal in the bread crumbs, and fry in hot lard till brown on both sides. Fresh fish is also nice cooked in this way.

Mrs. O. S. Cowan, Danville, Ill.

VEAL CROQUETTES.

2 pounds of broiled veal, chopped,
2 eggs,
1 tablespoonful of butter,
 $\frac{1}{2}$ cup of cream,
1 slice of browned bread, grated,
1 lemon—the juice of,
Salt and pepper to the taste.

Make this into balls and fry.

Mrs. Dr. Sam'l Hart, Marietta, Ohio.

ROAST VEAL.

A shoulder of veal weighing five or six pounds will require two hours for cooking. Make a dressing the same as for a turkey and pile it in one corner of the dripping-pan. Sprinkle a little flour, pepper and salt over the meat, and cover it with another pan. Keep a little warm water in the pan, and half an hour before serving remove the upper pan to allow the meat to brown nicely. Serve with mint sauce.

VEAL LOAF.

Have the butcher chop three pounds of veal and half a pound of salt pork very fine, and add to it

3 eggs,
6 small crackers, crushed,
2 tablespoonfuls of milk,
1 tablespoonful of salt,
1 tablespoonful of pepper,
Butter the size of a hickory nut.

Mix it all well together. Make it into long rolls, put bits of butter over them, and bake two hours, basting often with the gravy of water and butter slightly seasoned. When cold, slice.

Mrs. M. A. Townsley, Cedarville, Ohio.

FRIED LAMB-STEAKS.

Dip each piece into well-beaten egg, and roll it in bread crumbs or corn meal, and fry in butter and lard. After taking up the meat, add a tablespoonful of flour, a lump of butter the size of a walnut and a pint of hot water with half a teaspoonful of lemon juice, and pour it hot over the steaks.

FRIED MUTTON-CHOPS.

Have all the fat trimmed off, and dip them first into a beaten egg, then in pounded crackers. Fry slowly in hot lard or beef drippings. Serve with currant jelly or grape catsup.

MUTTON STEW AND GREEN PEAS.

Select a breast of mutton, not too fat. Cut it into small, square pieces ; dredge it with flour, and fry it a nice brown in lard and butter, and salt and pepper ; cover it with water, and set it over a slow fire to stew until the meat is tender. Take out the meat, skim off all the fat from the gravy, and just before serving add a quart of green peas previously boiled with the strained gravy, and let it boil gently till the peas are well done.

SPICED LAMB.

Boil a leg of mutton, weighing five pounds, for two hours, and while boiling add a tablespoonful of whole cloves and a stick of cinnamon, broken. Slice cold, and serve with sweet pickle peaches.

BUCKEYE CROQUETTE.

Provide one calf's head. Have it split to remove the brains. Lay the brains in an earthen dish ; cover with cold water ; add one teaspoonful of salt. Put the head on in a pot, with enough water to fairly cover it. Boil slowly, until the meat will drop from the bones. Skim the impurities off. Then remove the pot from the stove, and allow it to stand until cool enough to handle the meat. Put the meat into a chopping-bowl ; chop finely ; season as follows :

2 eggs,
1 dozen leaves of sage, rubbed fine,
1 quill of garlic,
1 salt-spoonful of salt,
Pepper to taste.

Whip the seasoning into the eggs. Then stir it into the meat ; add the brains, and dredge enough flour into the mixture to make it stiff, so as to work it into small cakes. Brown in a quick oven. Serve with fricasseed potatoes.

Mrs. Jos. A. Sanders, Columbus, Ohio.

CALVES' FOOT JELLY.

Boil well four calves' feet in plenty of water, and keep up the quantity from the tea-kettle. When the meat separates from the bones strain the liquor into an earthen crock, and let it stand till cold. When the jelly is cold, take off all the oil; scrape off the sediment from the bottom. Add

$\frac{3}{4}$ pound loaf sugar,
5 eggs—whites only, beaten slightly,
4 lemons, sliced,
1 pint of wine,
 $\frac{1}{2}$ ounce of cinnamon,
 $\frac{1}{2}$ ounce of mace.

Mix all well together, set it on the fire and let it boil five or ten minutes, and then pour it into a white flannel bag, with a wide mouth, and tapering toward the bottom. Dip the bag in hot water just before straining the jelly. Do not squeeze the bag, as that will make the jelly muddy and dull. If it is not clear, strain again. Jelly can be made of hog's feet in the same manner.

Mrs. S. L., Bakerville.

HASH.

Chop any meat you have on hand very fine, leaving out all gristle or small bones. Season with salt and pepper, and cover with gravy or soup stock; if you have not these, a little hot water, butter and flour. Let it come to a good boil; then set on the back of the stove to just keep hot. It must not cook long. The addition of a small onion and three or four cloves is a good flavor.

Christie Irving.

HARD-TIMES HASH.

This is made of the odds and ends of cold meat, potatoes, dry pieces of bread, broken crackers, baked beans, etc. The whole should be stirred together with an egg, seasoned with salt, pepper and sage, and warmed in milk. An onion can be used instead of sage.

Mrs. Alice Farwell, Hubbardston, Mass.

SUGGESTIONS FOR SALADS, SAUCES AND CATSUP.

Salads should be served the day they are prepared.

In using oil as a mixture, always use it before putting in the vinegar, to avoid curdling. Then add the vinegar, stirring all the time.

Melted butter can be substituted if oil is disagreeable, or the fat rising to the surface in boiling your fowl.

Use the best olive oil, always.

Vegetable salads should be stirred only lightly with a fork, and never packed.

To fringe celery, cut it in pieces two inches long, stick several needles into a cork, and comb the celery with it, or split it down into several parts with a sharp knife. Throw into cold water to curl. This is a very appetizing relish, also, with vinegar, pepper and salt.

Always use a wooden spoon or fork to stir salad.

If fresh celery cannot be had, use celery seed to flavor your salads.

All lobster salad should be eaten as soon as possible after the dressing is added, else it becomes unwholesome.

When canned lobster is used, open a few hours before using, to allow the confined odor to pass away.

Rings made of the whites of hard-boiled eggs, laid around the dish on small lettuce leaves, garnish a dish of salad nicely.

Always select perfect fruit for catsups. Cook in porcelain; never in metal.

Always use glass or stone ware to bottle in ; never tin.

If on opening there is a leathery mould on top, carefully remove every particle of it, and the catsup will not be injured.

To prevent this moulding, some do not fill the bottles quite to the top with catsup, but fill up with hot vinegar.

If there are white specks all through the catsup, it is spoiled.

If on opening and using a part there is danger that the rest may sour, scald; and if too thick, add vinegar.

Butter and those sauces containing eggs should never boil, but just come up to a cream. Remove instantly.

Always stir in the vinegar the last thing before putting on to boil.

MAYONNAISE DRESSING.

Beat a raw egg, with half a teaspoonful of salt, until it is thoroughly smooth. Add a teaspoonful of mixed mustard, made thicker than usual. When smooth, add (a little at a time) half a pint of olive oil. Rub smooth to a thick paste; then dilute with vinegar until the consistency of thick cream. This sauce keeps well if bottled and corked with a glass stopper, and may be made in advance when yolks are left over from baking. This is very nice on cold, sliced tomatoes.

CREAM DRESSING FOR COLD SLAW.

2 tablespoonfuls of whipped sweet cream,
2 tablespoonfuls of sugar,
4 tablespoonfuls of vinegar:

Beat well and pour over the cabbage, previously cut fine and seasoned with salt.

Mary A. Smith, Mentor, Ohio.

BEET SALAD.

Boil till tender three good-sized beets; skin them, and chop up fine. Also chop fine a small head of cabbage. Mix them; add enough salt to season, half a cup of sugar, two tablespoonfuls of mustard, and cover all with cold vinegar.

Christie Irving.

SALAD DRESSING.

- 3 eggs—the yolks,
- 3 teaspoonfuls of mixed mustard,
- 3 tablespoonfuls of white sugar,
- 3 tablespoonfuls of olive oil,
- 2 teaspoonfuls of salt,
- 1 dessert-spoonful of flour.

Mix this together well, and pour it into a teacupful of boiling vinegar. Let it cook till it thickens, stirring all the time.

DRESSING FOR CHICKEN SALAD.

Put three eggs, well beaten, on the fire with a piece of butter the size of a hen's egg.

- 1 teacupful of strong vinegar,
- 1 tablespoonful of home-made mustard,
- Salt and pepper to suit the taste.

M. L. Hann, Wellington, Kansas.

CELERY SALAD.

- 1 hard-boiled egg,
- 1 raw egg,
- 1 tablespoonful of olive oil,
- 1 teaspoonful of white sugar,
- $\frac{1}{2}$ teaspoonful of salt,
- $\frac{1}{2}$ teaspoonful of pepper,
- 4 tablespoonfuls of vinegar,
- 1 teaspoonful of made mustard,
- 4 large bunches of celery.

Cut the celery into half-inch pieces. Rub the cooked egg to a smooth paste; add the salt, sugar, pepper, mustard and oil. Beat the raw egg to a froth, and stir in; then add the vinegar last. Mix this well with the celery, and serve at once, or the vinegar will spoil the celery.

CHICKEN SALAD.

- 1 boiled chicken, chopped fine,
- 1 head of cabbage and an equal amount of celery
chopped fine,
- The whites of 12 hard-boiled eggs chopped with it.

Take the yolks and rub them fine; then add

- 2 tablespoonfuls of sugar,
- 1 tablespoonful of butter,
- 1 tablespoonful of mustard,
- 1 cup of cider vinegar.

Mix it all together, and serve.

Mrs. D. R. Connel, North Lewisburg, Ohio.

CHICKEN SALAD.

- 9 eggs,
- $\frac{1}{2}$ pound of butter, or
- 1 teacupful of olive oil,
- 1 teacupful of vinegar,
- 4 tablespoonfuls of mixed mustard,
- 2 tablespoonfuls of sugar,
- 1 teaspoonful of black pepper,
- 3 cold, cooked chickens, or
- 1 medium-sized turkey,
- 2 or 3 bunches of celery.

Beat up the eggs well, adding all the ingredients but the chicken and celery. Put it in a kettle to cook, stirring it all the time, till it cooks almost as thick as mush. When cold, add half a cupful of strong vinegar, and pour the dressing over the chicken and celery chopped together, and salted to suit the taste. Mix well, leaving out enough dressing to cover the top.

Mrs. Carrie Bell, Eminence, Ky.

EGG AND CHEESE SALAD.

Slice a dozen hard-boiled eggs, and put a layer of eggs in the dish. Grate on a thick covering of cheese, then another layer of eggs, alternating with the cheese till the eggs are used up. Sprinkle over the top a few capers and fine-chopped pickles. Pour over it all Mayonnaise sauce, and again cover with grated cheese.

Mrs. J. S. Crowell, Springfield, Ohio.

FISH SALAD.

Take cold fish left from dinner ; remove all bones, and separate in small pieces with two forks. Pour over and well mix it with the following sauce :

1 egg, well beaten,
1 tablespoonful of sugar,
1 tablespoonful of mixed mustard,
3 tablespoonfuls of vinegar,
Small piece of butter.

Let it just boil to a cream. Then pour over the fish and some lettuce leaves chopped fine and well mixed together. Arrange small lettuce leaves nicely upon a platter, and put a large spoonful of the salad upon each leaf. Cut hard-boiled eggs in slices, and lay one upon each leaf. In serving, just slip the leaf and contents off upon the plate.

Christie Irving.

LETTUCE SALAD.

Cut four or five nice heads of lettuce. Salt it, and let it stand half an hour. Then add to the lettuce the powdered yolks of four hard-boiled eggs, half a teaspoonful of mustard and half a teaspoonful of pepper. Add a small piece of melted butter. Heat half a pint of vinegar, and pour over. Mix all together and garnish the dish with the whites of the eggs.

May Frey, Bucyrus, Ohio.

HAM SALAD.

Chop fine the remains of a boiled ham; add the heart and inside leaves of a head of lettuce. Pour over it a dressing made as follows:

- 1 tablespoonful of salt,
- 1 tablespoonful of butter,
- 1 teaspoonful of pepper,
- 1 teaspoonful of sugar,
- 1 teaspoonful of mustard,
- $\frac{1}{2}$ pint of vinegar,
- The yolks of three eggs, well beaten.

Boil till it creams. When cold, pour over the ham and lettuce and mix well. Lastly, stir in a cup of sweet cream.

Mrs. Van Cartmell, Springfield, Ohio.

POTATO SALAD.

Pare and slice some cold, boiled potatoes. Peel and slice thin one onion. Mix on a salad dish, and pour over them the following dressing: Stir together one salt-spoon of salt, quarter of a salt-spoon of pepper, one tablespoonful of vinegar, and three tablespoonfuls of olive oil. Dress the salad with this mixture, and serve with chopped parsley. This makes a very desirable dish for tea in warm weather.

IRISH POTATO SALAD.

Boil six potatoes until very soft; peel and mash them while hot. Season to taste with salt, pepper and spice. Add one tablespoonful of butter. Boil two eggs, and dissolve the yolks in two tablespoonfuls of vinegar. Pour it over the potatoes and mix well. Put them on a plate. Slice the whites of the eggs in circles, and place over the potatoes.

Lidie Roberts, Pickens Station, Miss.

LOBSTER SALAD.

One can of lobster. Press out the juice, and chop (not too fine). Boil five eggs, hard, and let them cool. Rub the yolks to a jelly, and add to the lobster. Then add the whites, chopped. Make a dressing of

- 2 eggs, beaten,
- 1 small tablespoonful of mustard,
- $\frac{1}{2}$ teaspoonful of black pepper,
- $\frac{1}{2}$ teaspoonful of cayenne pepper,
- 1 tablespoonful of olive oil,
- 1 cup of vinegar,
- Butter half the size of an egg, and
- A pinch of salt.

Put on the stove, and stir till it thickens. When cool, put over the lobster.

Grace E. Millar, Lancaster, N. Y.

ONION SALAD.

Take cold biscuit or light-bread crumbs. Put in the stove and let remain until quite brittle; then run through a sieve. To two teacups of crumbs add two small onions, cut fine. Have ready four eggs, boiled hard. Cut up the whites of two eggs, and mix with the crumbs. Pour on two tablespoonfuls of melted butter; season with vinegar, black pepper and salt. Add lukewarm water enough to work up smooth. Then put into a glass dish and press down smooth. Take the yolks of the eggs and press through the sieve, letting it fall on the salad until it is entirely covered by it. Take the two whites and cut into rings and half circles, and place about over the top. A few parsley leaves put on top to add to its appearance.

Mrs. D. F. Gaston, Boiling Springs, Va.

SALMON SALAD.

Take a pound can of salmon, and remove it carefully without breaking all to pieces, and garnish with lettuce. Make a dressing of one small teacup of vinegar, butter half the size of an egg, one teaspoonful of Colman's mustard or made mustard, one half a teaspoonful of salt, one teaspoonful of sugar, and two eggs. Cook till it rises as a cream; never let it boil, and when cold, add one half a teacupful of cream. Pour it over the salmon, and serve.

SALMON SALAD.

Four hard-boiled eggs, the yolks of two rubbed fine, and mixed with one raw yelk. A pinch of sugar, salt and mustard—a teaspoonful of made mustard will do; half a teaspoonful of melted butter, half a teaspoonful of vinegar. If not sour enough, use more vinegar. Chop salmon or chicken fine; also the same quantity of celery or white cabbage. Mix well together, and just before using pour the mixture over.

Mrs. Robert Beckett, Fair Haven, Ohio.

COLD SLAW.

1 head of cabbage, cut fine,
1 egg,
1 teacupful of vinegar,
Butter the size of a hickory nut,
One teaspoonful of celery seed,
A little flour,
Salt to suit the taste.

Sprinkle the flour, salt and celery seed over the cabbage. Warm the vinegar and butter in a skillet. Put the cabbage in it. Beat the egg and pour it over all. Mix well together, and cook two minutes. Let it get cold before serving.

A. M. Harriet, Henry Clay, Del.

SWEET SLAW.

Cut the cabbage fine. Then take sufficient strong vinegar, sweeten it and season with salt and pepper. Add sweet cream enough to make it nice and thick. Pour it over the cabbage and set away in a cool place for several hours.

Lewisburg, Ohio.

WARM SLAW.

Get a nice, solid head of cabbage and cut it very fine. Put in your frying-pan a piece of butter the size of a walnut, and when it is hot put in the cabbage with a very little water; let it simmer till thoroughly done. Then beat up one egg very light and stir in slowly; and lastly, add one half a cup of sour cream. Salt and pepper to suit the taste.

Mrs. Julia C. Richardson, North Grove, Ind.

WARM SLAW.

2 eggs—the yolks,
2 tablespoonfuls of sugar,
2 tablespoonfuls of sour cream,
1 cup of vinegar,
Butter the size of a nut.

Boil this all together, and pour over fine-cut cabbage. Then serve.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

TOMATO SALAD.

Take large, firm, yellow tomatoes, peel, and slice them in a shallow, glass dish. Cut the slices three quarters of an inch thick, and serve with Mayonnaise dressing.

TOMATO SALAD.

- 12 medium-sized tomatoes, peeled and sliced,
- 4 hard-boiled eggs,
- 1 raw egg well beaten,
- 1 teaspoonful of salt,
- $\frac{1}{2}$ teaspoonful of cayenne pepper,
- 1 teaspoonful of white sugar,
- 1 tablespoonful of salad oil,
- 2 teaspoonfuls of made mustard,
- 1 teacupful of vinegar.

Rub the yolks to a smooth paste, adding by degrees the salt, pepper, sugar, mustard and oil. Beat the raw egg to a froth and stir in, lastly, the vinegar. Peel the tomatoes, slice them a quarter of an inch thick, and set the dish on ice while the dressing is being made. After the dressing is mixed stir in lumps of ice till it is very cold; then take it out and pour it over the tomatoes. Set it on the ice till ready to serve.

SALMON SALAD.

Open the can, drain off the oil, fill the can with vinegar, and set in a pan of boiling water, to remain an hour; drain off all the liquor, and set in a cool place. Dressing: To one can of salmon beat two eggs till very light; pour over them half a teacupful of boiling vinegar, and set on the fire until it thickens; add a teaspoonful of butter, some mustard and cayenne pepper; set away to cool. When ready for the table, add five tablespoonfuls of sweet cream, and dress with lettuce.

H. F. C., College Hill, Ohio.

DRAWN-BUTTER SAUCE.

One quarter of a pound of butter, with two teaspoonfuls of flour well mixed with it. Put into a sauce-pan with one half a pint of water or stock. Cover it, and set the sauce-pan into a larger one filled with boiling water. Shake it constantly till thoroughly melted. Take it off as soon as it comes to a boil. Season with salt and pepper.

BORDEAUX SAUCE.

2 gallons cabbage, cut fine,
1 gallon green tomatoes, sliced,
1 dozen sliced onions,
1 ounce of tumeric powder,
1 ounce of celery seed,
1 ounce of whole allspice,
1 ounce of cloves,
1 ounce of ground ginger,
1 ounce of ground black pepper,
 $\frac{1}{2}$ pound of white mustard seed,
 $1\frac{1}{2}$ pounds of white sugar,
1 gill of salt,
1 gallon of wine vinegar.

Mix all together, and boil fifteen or twenty minutes.

Laura M. Logan, Shirland, Penn.

CHILI SAUCE.

18 ripe tomatoes, cut fine,
1 green pepper, cut fine,
1 onion, cut fine,
1 tablespoonful of salt,
1 cup of sugar,
2 cups of best vinegar,
2 tablespoonfuls of all kinds of spices, pulverized.

Boil and bottle for use.

Cousin Lizzie, Girardtown, W. Va.

HORSERADISH SAUCE.

Take a plateful of stale bread and boil it in a little water. Then add a handful of boiled dried currants, and to this add a plate of grated horseradish. Season with sugar, vinegar, and a pinch of salt.

Mrs. Sloane, Vienna, Va.

CURRANT SAUCE.

5 pounds of currants,
3 pounds of sugar,
1 pint of vinegar,
1 tablespoonful of cinnamon,
1 tablespoonful of cloves,
1 tablespoonful of allspice,
1 tablespoonful of pepper,
1 teaspoonful of salt.

Boil one half hour, and bottle. If preferred, omit the vinegar.

Mrs. H. H. Himian, Battle Creek, Mich.

CELERY SAUCE.

Mix two tablespoonfuls of butter with a tablespoonful of flour. Add two cups of stock or water, and boil. When thick, add celery, chopped fine, season, boil ten minutes, strain and serve.

CELERY SAUCE.

Chop the celery fine and boil it until tender. Use only a little water. Season with one half a cup of cream, one tablespoonful of butter, and salt and pepper to suit the taste.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

MUSTARD SAUCE.

2 eggs—the yolks of,
1 wine-glass of jelly,
1 tablespoonful of butter,
1 teacupful of vinegar,
2 tablespoonfuls of mustard,
1 small teaspoonful of salt.

Cook it until thick. When cold it is ready for use.

M. L. Hann, Wellington, Kansas.

LEMON SAUCE.

Cut three slices of lemon into very small dice, and put them into drawn butter. Let it come just to a boiling point, and pour over boiled fowls.

OYSTER SAUCE.

One pint of oysters, cut small, and boiled for five minutes in their own liquor. A cup of milk, a tablespoonful of butter, rubbed smooth into a tablespoonful of flour. Season with salt and pepper to suit the taste, and let it come to a boil. Then serve with roast turkey.

MUSHROOM SAUCE.

Prepare the mushrooms by cutting off the stalks, and throw them into boiling water. Season very sparingly with salt, pepper and butter. Boil until tender, and thicken the gravy with a tablespoonful of flour and a piece of butter the size of a butter-bean, and pour it over the meat. Some use a little lemon juice to add to the flavor.

SAUCE FOR WILD FOWL.

- 1 wine-glassful of port wine or claret,
- 1 tablespoonful of sauce a-la-Russe (the older the better),
- 1 tablespoonful of catsup,
- 1 tablespoonful of lemon juice,
- 1 slice of lemon peel,
- 1 sliced shallot,
- 4 grains of cayenne pepper,
- 1 or 2 blades of mace.

This sauce is to be scalded, strained and added to the gravy which comes from the bird in roasting.

Mrs. Lizzie A. Garnett, Lorelto, Essex county, Va.

PARSLEY SAUCE.

Wash a bunch of parsley in cold water; then boil it about six or seven minutes in salt and water. Drain it; cut the leaves from the stalks and chop them fine; allow two tablespoonfuls of leaves to one half a pint of melted butter. Serve with boiled fowls and fish.

SPICED SALT.

- $\frac{1}{4}$ ounce of thyme,
- $\frac{1}{4}$ ounce of bay leaf,
- $\frac{1}{4}$ ounce of pepper,
- $\frac{1}{8}$ ounce of marjoram,
- $\frac{1}{8}$ ounce of cayenne pepper,
- $\frac{1}{2}$ ounce of cloves,
- $\frac{1}{2}$ ounce of nutmeg, grated.

Dry, powder and sift these, thoroughly mixed. To every four ounces of this mixture add one ounce of salt. Keep it in an air-tight box or can. This is excellent seasoning for soups, dressings, veal loaf, etc. One ounce to three pounds of dressing is sufficient.

Mrs. E. D. Buss, Springfield, Ohio.

WORCESTERSHIRE SAUCE.

- $\frac{1}{2}$ bushel of tomatoes,
- 10 lemons,
- 1 quart of cider vinegar,
- 1 pound of salt,
- 1 pound of brown sugar,
- $\frac{1}{4}$ pound of ground allspice,
- 1 ounce of ground cloves.

Cook all together and strain through a sieve. Add juice of one lemon. Cork tight while hot, and seal up.

Howard F. Carey, College Hill, Ohio.

WINE SAUCE.

1 cup of sugar,
 $\frac{1}{2}$ cup of butter,

Beat to a froth with the hand. Add one cup of boiling water and a little wine or brandy.

Mrs. D. S. A., Roanoke, Ind.

WINE SAUCE.

1 pint of boiling water,
1 cup of white sugar,
 $\frac{1}{2}$ cup of wine,
A small piece of butter.

Thicken with corn starch or flour. This sauce is used mostly for boiled fish and boiled mutton.

Mrs. Flora W. Bemis, Wilson, Kansas.

GOOSEBERRY SAUCE.

5 quarts of gooseberries,
4 pounds of sugar,
1 pint of vinegar,
2 tablespoonfuls each of cloves, cinnamon and allspice.

Put the vinegar and spices on, and let them boil up before putting in the berries. Then add the berries. Boil one hour and bottle hot, and seal.

SPEARMINT SAUCE.

Carefully wash the mint and pick it from the stems. Then chop fine and pour over vinegar enough to cover. Add a tablespoonful of sugar, a little salt and pepper. Serve in a glass pitcher or goblet.

Christie Irving.

WINE SAUCE FOR ROAST MEAT.

- 1 quart of wine,
- 1½ pints of jelly,
- $\frac{3}{4}$ of a pound of butter,
- 3 tablespoonfuls of sugar,
- 1½ tablespoonfuls of allspice.

Cook all together till it thickens, and pour over the meat.

Mrs. Carrie Bell, Eminence, Ky.

CURRANT CATSUP.

To three quarts of currant juice add

- 3 pounds of sugar,
- 1 pint of vinegar,
- 1 tablespoonful of cinnamon,
- 1 tablespoonful of cloves,
- 1 tablespoonful of pepper,
- 1 tablespoonful of nutmeg.

Boil together twenty minutes, then seal and cork tight.

Mrs. G. C., Winterset, Iowa.

GRAPE CATSUP.

Stew five pounds of grapes over a slow fire until soft. Then strain through a sieve. Add

- 2½ pounds of sugar,
- 1 tablespoonful of cinnamon,
- 1 tablespoonful of allspice,
- 1 tablespoonful of cloves,
- 1 tablespoonful of pepper,
- $\frac{1}{2}$ tablespoonful of salt,
- 1 pint of vinegar.

Boil until a little thick, and then bottle. This makes an excellent sauce for cold meats.

Mrs. L. C., Fair Haven, N. J.

COLD CATSUP.

- $\frac{1}{2}$ peck of ripe tomatoes, cut fine, .
- 1 teacupful of onions, cut fine,
- 1 teacupful of nasturtium seeds, cut fine,
- 1 teacupful of grated horseradish,
- 2 red peppers, chopped fine,
- 3 large stalks of celery, chopped fine,
- 1 teacupful of whole mustard seed,
- $\frac{1}{2}$ teacupful of salt,
- 1 large tablespoonful of black pepper,
- 1 quart of vinegar,
- Cinnamon and cloves to suit the taste.

This needs no cooking.

L. K. E., Lebanon, Ohio.

TOMATO CATSUP.

This we make in winter. We can the juice left from canning tomatoes in summer. In the winter take one can of juice or one can of tomatoes. Boil and strain. Add

- $\frac{1}{2}$ cup of sugar,
- 1 cup of vinegar,
- $\frac{1}{2}$ teaspoonful of salt,
- $\frac{1}{2}$ teaspoonful of cayenne pepper,
- 1 tablespoonful each of cloves, cinnamon and nutmeg.

Boil one hour, and put in a bottle for use.

Christie Irving.

CUCUMBER CATSUP.

Grate the cucumbers and put in a sieve to drain four or five hours. Then squeeze through a cloth all the juice you can get out. Pour over the cucumbers a quantity of vinegar equal to the amount of juice drained therefrom, after which you can throw away the juice. Season with horseradish, salt, pepper and spice.

Mrs. John R. Baird, Johnsonville, Miss.

COLD CATSUP.

Chop one half peck of ripe tomatoes, fine,
2 roots of horseradish, grated,
1 cup of salt,
1 cup of white and black mustard seed, mixed,
2 teaspoonfuls of black pepper,
2 red peppers, chopped fine (taking seeds out),
2 stalks of celery (some use celery seed instead),
1 cup of nasturtiums, chopped fine,
1 cup of chopped onions,
1 tablespoonful of powdered cloves,
1 tablespoonful of powdered mace,
1 tablespoonful of powdered cinnamon,
 $\frac{1}{2}$ cup of sugar,
1 quart of vinegar.

Mix this together thoroughly and bottle without cooking it.

A. M., Mt. Holly, N. J.

TOMATO MUSTARD.

One peck of tomatoes and one teaspoonful of salt. Boil in a preserving kettle half an hour; strain it through a colander, and return it to the kettle with the following:

1 dessert-spoonful of ground cloves,
1 dessert-spoonful of allspice,
1 dessert-spoonful of black pepper,
1 dessert-spoonful of ginger,
1 dessert-spoonful of cayenne pepper,
Some onions, and
A little curry powder.

Let it boil down considerably; then strain it through a sieve, and add flour of mustard until the proper thickness is obtained, and simmer for a short time. Bottle for use.

MUSTARD.

Take half a cupful of mustard flour; stir in enough vinegar to make a smooth paste. Add half a teaspoonful of salt and a tablespoonful of sugar.

MUSTARD RELISH.

Beat the yolks of two eggs, and stir this into

3 tablespoonfuls of mustard,
1 tablespoonful of black pepper,
 $\frac{1}{2}$ teaspoonful of cayenne pepper,
1 teaspoonful of salt,
1 teaspoonful of sugar,
 $\frac{1}{2}$ cupful of sharp vinegar.

Cook until the thickness of cream. If too thick, add vinegar.

Mrs. Mary J. Humphrey, Leroy, N. Y.

FRENCH MUSTARD.

Slice up an onion in a bowl; cover with good vinegar, and leave two or three days. Pour off the vinegar into a basin, and put into it

1 teaspoonful of pepper,
1 teaspoonful of salt,
1 tablespoonful of brown sugar, and
Mustard enough to thicken.

Smooth the mustard with a little of the vinegar as you would flour for gravy. Mix it all together, set on the stove and stir until it boils, when remove and use it cold.

Ella Edgerton, Turin, N. Y.

RELISHES.

There are certain articles usually called side dishes or relishes which some may not know how to prepare, although having the material at hand. These are nice used for teas as the accompaniment of cold meats. Some one of them should always appear upon the table.

CUCUMBERS.

It does not seem to be very generally known that the cucumber is one of the most useful vegetables we have, and can be dressed in a greater variety of palatable ways than any other except the tomato. It is better than squash and more delicate than the egg-plant, prepared in the same manner; can be stewed, fried or stuffed, and, above all, can be parboiled, mashed up in a batter and fried as fritters—more pleasant and easily prepared than any other vegetable or fruit. When a cucumber just becomes too old to be used raw or for pickling, it is then at its best for cooking, and may be used for that purpose even until the seeds become hard. A raw cucumber is, for most persons, an indigestible abomination, however much they may admire its flavor and odor.

CUCUMBERS.

Let these lie in cold water an hour or so before peeling; always begin at the small end and peel toward the stem-end, slice very thin and lay in salted water, then remove to another dish and serve with vinegar, pepper and salt.

Thick, sweet cream added is very palatable. Some slice onions in with them. Lay parsley leaves around the edge of the dish.

CELERY.

When brought home, if not wanted immediately, it should be wrapped in a wet cloth. An hour before dinner put into cold water, then remove to a tall glass jar.

A more ornamental way is to cut the stocks in pieces four inches long, split these four or five times with a sharp knife, lay in water till they curl, then remove to a glass dish; eat with vinegar, pepper and salt.

CELERY.

Break the stems apart and cut off the green part, washing it well. Put it in the glass with water, adding a little salt to the water if desired.

CRANBERRY SAUCE.

Wash and pick over the cranberries. Put on with enough cold water to cover them; add a pinch of soda. This will bring a great deal of stuff to the surface which can be skimmed off. Let them cook till they burst, then mash them all with a wooden spoon, then add the sugar—two pounds to three quarts of fruit. Boil slowly an hour and a half. Always cook in porcelain or an earthen crock, never in tin of any kind. Some strain them when done and put into a jelly-mold.

FRIED APPLES.

Quarter and core apples without paring, prepare frying-pan by heating and putting in beef drippings, or lard and butter mixed, lay the apples in the pan, skin side down, sprinkle with a very little sugar and brown thoroughly.

RADISHES.

The small red ones, cut the tops to within one inch of the radish, cut off the root end and very gently scrape to remove the

little clinging roots. Let them lie in water until wanted for the table; lay in a glass dish without water.

The large ones, it is best to peel and cut in slices lengthwise; arrange upon a pickle-dish. Trim with the radish leaves.

LETTUCE.

Let the leaves lie in water till the meal is ready, cut off the root-end and arrange nicely in a large soup-plate; place hard-boiled eggs, cut up in slices, across the top. Serve with vinegar and sugar.

WATER CRESSES.

Pick over and carefully wash your cresses, to remove the sand and roots. Arrange loosely in a glass dish. Eat with vinegar, sugar and salt.

RHUBARB.

Wash your stalks and cut them up into inch pieces, not removing the skin, as the chief richness of this vegetable is in the skin; add a good deal of sugar, but no water. Cook till tender, and serve hot or cold as preferred. It is best to cook it in a crock.

RHUBARB.

The best way of cooking this plant is to bake it. Cut up the stalks into a pie-dish. Sprinkle sugar over, cover with a plate, set in the oven and bake fifteen or twenty minutes—just enough to retain its fresh, green color, like green apples.

Mattie F. Thomas, Fifteen-Mile Grove, Iowa.

HORSERADISH.

Grate and put into a glass and cover with vinegar. Keep tightly covered, as it loses its strength.

TO PREPARE HORSERADISH FOR WINTER.

In the fall, mix the quantity wanted in the following proportions:

A coffee-cup of grated horseradish,
2 tablespoonfuls white sugar,
 $\frac{1}{2}$ teaspoonful salt, and
 $1\frac{1}{2}$ pints of cold vinegar.

Bottle and seal.

To make horseradish sauce, take two tablespoonfuls of the above, add one dessert-spoonful olive oil (or melted butter or cream) and one of prepared mustard.

COTTAGE OR DUTCH CHEESE.

Take a crockful of clabbered milk and set it on the stove to heat a little. When the whey and the clabber separate, pour it in a jelly-bag, and hang it up where it will drain till dry. Season with salt, a piece of butter, or rich cream. Use pepper if desired. Mix with the hand, and make into small balls; or, if much cream is used, serve in a dish.

Mrs. N. A. McDonald, Sago, Ohio.

SMEAR KASE.

Only differs from the above by being mixed softer and very smooth, using cream, or sweet milk with butter to mix with.

SUGGESTIONS AND RECIPES FOR EGGS, OMELETTES, BREAKFAST AND TEA DISHES.

During the season when eggs are plenty and cheap many persons pack them small end down in a box well covered with coarse salt, never allowing the eggs to touch each other. Have small holes bored in the bottom to drain off the moisture. Some use oats to pack in.

To one half peck of unslacked lime add three pails of water. When cold, add one ounce of cream of tartar and one half pound of salt. This will keep eggs for a long time.

Duck and goose eggs are very strong as a food, though some do use them.

To boil eggs, three minutes will boil them very soft, five minutes will cook hard all but the yelk, and eight minutes will cook them hard all through.

In breaking eggs, break them separately over a cup to be sure they are perfect.

In poaching eggs, add a little vinegar to the hot water to set the white; the water should be salted also.

It is best to save all egg-shells to settle coffee.

If possible have double kettles to cook all grains. The price of one can be saved in a short time—by the saving of what usually sticks to the kettle when cooked in the ordinary way.

Wheat, oatmeal and barley are best to be soaked over night.

Rice and hominy are much nicer when preserved in the whole grain; this can be done by steaming them. Hominy will take three or four hours and rice from one and a half to two hours.

Oatmeal and cracked wheat are better for being cooked in a double boiler, which any lady can have by setting one vessel in another.

and keeping the under one well supplied with hot water. Add salt to make a strong brine, which will generate a greater heat. It is also very nice steamed from three to four hours.

In making buckwheat cakes it is best to save a little of the batter and not cook it all. That which is saved is the yeast for another mess, and it can be kept perfectly sweet by filling the vessel with cold water and let it stand till night in a cool place. When ready to use, pour off the water, which absorbs the acidity, and mix with tepid water. In the morning stir in a half a tea-spoonful of soda, dissolved in hot water.

Hominy grits, cerealine and prepared wheat are all nice for breakfast use and if soaked over night need very little cooking. Eat with sugar and milk or molasses, as preferred.

These grain foods should be used more than they are, as they contain so much more nutrition than many things that are used; and for growing children there is nothing better.

Persons living in the country who do not find it convenient to purchase wheat already cracked, can use their coffee-mill for cracking it. Although not done so evenly, it is much sweeter than that you buy.

FRIED EGGS.

Break the number of eggs required for the meal in a plate, and slip them carefully into a hot skillet with plenty of hot butter and lard in it. When the whites are well set, take them up, season with salt and pepper, then send to the table.

DROPPED EGGS.

Break the number of eggs desired for the meal into a pan of boiling water slightly salted, with muffin rings laid on the bottom of the pan, as they keep the shape of the egg well. Care should be taken not to break the yolks. When the whites harden take the eggs up carefully and lay each one on a piece of toasted bread that has been moistened in hot water and buttered. Sprinkle with pepper.

E. A. B., Sigel, Penn.

POACHED EGGS.

Place on the fire a shallow stew-pan, with water, salt and a tablespoonful of vinegar. When it boils, add the eggs one at a time. Permit them to boil two minutes; take them up carefully with a strainer and serve on delicately toasted slices of bread cut in the shape of diamonds or hearts; garnish with parsley.

STEAMED EGGS.

Butter a tin plate and break in your eggs; set in a steamer; place over a kettle of boiling water, and steam until the whites are cooked; they are more ornamental when broken into patty tins, as they keep their form better; the whites of the eggs, when cooked in this manner, are tender and light, and not tough and leathery as if cooked by any other process, they can be eaten by invalids, and they certainly are very much richer than by any other method; if cooked in the shell they taste of the lime contained in them, and if broken into boiling water it destroys their flavor.

SCRAMBLED EGGS.

Pour one cup of cream into a frying-pan. When hot pour in one dozen eggs, previously broken in a dish. Cook slowly, stirring constantly, so that the eggs will be evenly done. Season with pepper and salt, and serve hot.

Mrs. Maggie Tichenor, Waupun, Wis.

EGGS FOR LUNCH.

Boil the eggs hard. When cold take off the shells and divide the eggs lengthwise in halves. Take out the yolks, crumble them in a bowl, adding salt, pepper, mustard, and a little melted butter. When all are well mixed, fill up the hollows of the whites with this mixture and serve.

Aunt Lena, Canaan Four Corners, N. Y.

FRIZZLED EGGS.

Put a piece of butter the size of a hazel nut in a teacup, with a pinch of salt and a little pepper. Break in two eggs without stirring. Set in a pan of boiling water to cook. When the whites are set, serve immediately in the cup they were cooked in.

Mrs. G. N. Means, North Lewisburg, Ohio.

EGG FRICASSE.

Break a couple of eggs in a warm, well buttered, individual vegetable dish. Season with salt and pepper. Bake them till the whites are set. Serve in the dish they are baked in. Garnish with water cresses.

STUFFED EGGS.

Boil the eggs very hard, and cut almost in half (around the egg). Take out the yolks and mix with ham or dried beef, minced very fine, seasoned with salt and pepper, a little mixed mustard and a trifle of butter. Stuff each half of the egg and stand on a hot platter. Serve hot with a Bechemel sauce, made of

- 1 teacupful of sifted flour, rubbed smooth,
- 1 quart of milk.

Boil slowly. Add

- 1 teaspoonful of salt,
- 2 small onions,
- $\frac{1}{2}$ spoonful of black pepper,
- A little parsley.

When thick add butter the size of an egg, and strain. Thin it with cream, if necessary.

BIRDS' NESTS.

Chop very fine one ounce of beef suet or cold meat, half a cupful of bread crumbs, season with chopped parsley, powdered thyme and marjoram, a little grated rind of a lemon and half its juice,

and one egg well beaten to bind the mixture. While you are preparing this mixture have four eggs on the stove to boil hard; ten minutes will be sufficient. Warm a half pint of gravy. When the eggs are boiled hard, take them from the shells and cover them thickly with the mixture. Put a little butter in a stew-pan, fry them a light brown, dish them up, cut them in halves (first cut off the top of the white that they may stand), and serve them hot with the hot gravy poured over them.

OMELETTE.

5 eggs,
1 cup of milk,
1 cup of rolled crackers.

Season with butter, pepper and salt, and stir while cooking.

Mrs. C. W. Higgins, Fountain, Dakota Ter.

FRENCH OMELETTE.

6 eggs,
1 tablespoonful of melted butter,
1 cup of boiling milk,
1 cup of bread crumbs,
Salt and pepper to suit the taste.

This is sufficient for two cakes. Fry them in suet drippings, and when nearly done turn each one together in the shape of a half-moon.

Miss Sarah G. Crandell, Hoosic, N. Y.

OMELETTE.

Beat the yolks and whites of eight eggs separately until light, then beat together, add a little salt and one tablespoonful of sweet cream. Have a pan with a piece of butter the size of a walnut thoroughly heated and pour in the omelette. Shake the pan while the eggs are hardening and fold double, then serve hot.

OMELETTE.

6 eggs,
1 pint of milk,
A little salt and pepper, and
Butter the size of a walnut.

Beat up enough to break the eggs. Pour into a hot, greased skillet; as the under side sets, begin at one side and quickly turn over like a roll, and turn out upon a platter. Cut in slices, from one end. Garnish with curled parsley.

Christie Irving.

GREEN CORN OMELETTE.

Boil a dozen ears of sweet-corn, cut it off the cob, season it with salt and pepper; and stir into it five well-beaten eggs. Take a tablespoonful of it and roll it in bread crumbs, then fry brown.

OMELETTE WITH HAM.

Make a plain omelette, and just before turning one half over the other, sprinkle over it some finely chopped ham. Garnish with small slices of ham.

Jelly or marmalade may be used in the same way.

BAKED OMELETTE.

Stir five tablespoonfuls of sifted flour into three pints of milk; strain it through a sieve; add the yolks of eight eggs well beaten, and just as it goes into the oven, spread on the whites beaten stiff. Bake quickly.

APPLE OMELETTE.

Stew eight large apples very soft, mash them fine and season with a cup of sugar, a tablespoonful of butter, and nutmeg or cinnamon to suit the taste. When the apples are cold, add four well-beaten eggs. Bake slow for twenty minutes and eat while warm.

HAM OMELETTE.

- 3 eggs,
- 2 gills or half a pint of milk,
- 2 tablespoonfuls of flour,
- 1 gill of grated ham (cold boiled ham will do).

Beat the eggs, milk and flour well, then add the grated ham, and fry in nice lard or the drippings of roasted ham.

Mrs. E. C. W., Mt. Vernon, Ohio.

TO COOK OATMEAL.

- 2 teacupfuls of oatmeal,
- 1 tablespoonful of salt.

Put them in a quart tin pail and fill it three fourths full of water. Cover close and set it in a kettle one third full of water and boil it for three hours. Stir it two or three times when it first commences to boil.

E. E. D., Lacrosse, Wis.

OATMEAL.

Put the meal in cold water at night, and by cooking half an hour in the morning it is ready, and the flavor improved.

Mrs. S. C. B., Hunieston, Iowa.

OATMEAL GEMS.

Take one cup of oatmeal and soak it over night in one cup of water; in the morning add

- 1 cup of sour or sweet milk,
- 1 teaspoonful of soda or baking powder,
- 1 cup of Graham flour,
- A little salt.

Bake them in iron gem-pans, in a quick oven. If they are too moist, add more flour.

OATMEAL PORRIDGE.

To three parts of boiling water add one part of oatmeal. Cover closely and cook slowly for a half hour. Do not stir it if you would prevent it being sticky. Serve with sugar and cream.

Nancy M. Swain, Rockville, Ind.

OATMEAL PONE.

Put a cupful of oatmeal into a greased pan holding two quarts. Add a quart and a pint of cold water and a teaspoonful of salt. set it in the oven and leave it untouched for two hours. Keep a steady but not too hot fire. It can be cut out in thick, square cakes and served hot.

Christie Irving.

CRACKED WHEAT.

The water must be cold when the wheat is put in. Use one third of wheat to two thirds of soft water. Cover closely and cook slowly, without stirring, for three hours.

CRACKED WHEAT.

Soak one cup of cracked wheat or oatmeal in three cups of cold water all night. Cook quickly the next morning in a double boiler till the water is all evaporated in the wheat. Some think it is much better if cooked all day. Serve with butter and sugar or cream.

CRACKED WHEAT.

Rinse thoroughly with cold water two teacupfuls of wheat; add four cups of cold water; place the basin in a steamer and cover closely. In half an hour or so stir and salt to taste. Let it steam four or five hours, stirring once or twice. Good—hot or cold, for breakfast, dinner or tea. To be eaten with rich milk, or cream if you are so fortunate as to have it.

HOMINY.

Thoroughly wash two cupfuls of hominy and put it into a well-greased kettle, pouring over two quarts of cold water. Salt the water a little. Let it cook all day slowly, pouring on hot water as it dries down. Never stir it while cooking, if you would have the grains whole when done. Eaten hot or cold, with milk or butter.

Mrs. W. B. Reid, Jackson, Mich.

STEAMED HOMINY.

Soak one cup of hominy in three cups of water and salt to suit the taste—over night. In the morning turn it into a quart pail, then put the pail into a kettle of boiling water. Cover tightly and steam one hour. Add a teacupful of sweet milk and cook half an hour longer.

FRIED HOMINY.

Have a frying-pan with hot butter in it, and put in as much hominy as required for the meal. Pour over it a very little water or milk to keep it from burning on. Salt it to suit the taste. Do not stir it while cooking, but leave the kernels whole.

HOMINY FRITTERS.

- 1 egg,
- $\frac{1}{2}$ cup of sweet milk,
- 1 tablespoonful of flour,
- 1 quart of boiled hominy,
- A pinch of salt,

Roll into oval balls with floured hands; dip in a well-beaten egg, and then in dried bread crumbs, and fry in hot lard.

RICE CAKES.

Boil some rice and let it cool. Then add a little water or milk, making it about the consistency of buckwheat cakes. Add a little salt and a handful of flour. Beat in one egg. Bake on a griddle.

Mrs. Solon H. Ayres, Charleston, Neb.

BOILED RICE.

2 quarts of boiling water,
1 teaspoonful of salt,
1 pint of rice,

Boil for an hour, and do not stir. Turn off water. The kernels will be large and white.

Mrs. Dr. Williams, Conquest Centre, New York.

RICE GRIDDLE-CAKES.

1 egg,
 $\frac{2}{3}$ of a cup of cooked rice,
 $\frac{1}{3}$ of a cup of flour,
1 teaspoonful of soda,
2 teaspoonfuls of cream tartar, or
3 teaspoonfuls of baking powder.

Sweet milk enough to make a batter thin enough to fry.

Any cooked grains, hominy, wheat, oatmeal, or grits of any kind, can be used in the same way.

BREAKFAST DISH.

Take a quarter pound of fresh cheese, cut in thin slices, put in a frying-pan, and turn a cup of sweet milk over it. Add one fourth teaspoonful dry mustard, a pinch of salt and pepper and a piece of butter the size of an egg. Roll three Boston crackers very fine, and sprinkle in gradually. Then turn at once into a warm dish and serve immediately.

Lottie E. Klump, Felton, Del.

BREAKFAST STEW.

Chop fine whatever cold meats remain on hand; add a pint or more of good soup-stock; season with salt, pepper, and a small pinch of ground cloves. Thicken with browned flour, and pour boiling hot over little squares of nicely toasted bread. Garnish with slices of lemon, and serve at once.

CORNMEAL MUSH.

Stir the meal into boiling water, a handful at a time. Salt the water before putting in the meal. It must be stirred well, and kept boiling all the time. Make it as stiff as you can stir. Set on the back of the stove and cook half an hour.

E. Flora Boardman, Delaware, Ohio.

MUSH, OR HASTY PUDDING.

Set on a quart of water to boil; in the meantime stir half a pint of sifted Indian meal into water enough to make it smooth; add salt to taste. When the water boils, stir in a tablespoonful and boil, then another and let it boil, and so on till you have the thickening in; then add enough sifted raw meal gradually, stirring all the time till thick enough, and it is done. This is a very nice recipe.

FRIED MUSH.

Made as above the day before it is wanted, and cut in slices, and fried with fat enough to prevent it from sticking to the griddle.

BREAKFAST GRIDDLE-CAKES.

To one and a half pints of cornmeal, stir in boiling water till it is a stiff mush, and set away to cool. Add

1 egg.

1½ pints of flour,

1 teaspoonful of soda,

Buttermilk enough to make a batter, not too thin, and bake like buckwheat cakes, on a griddle. If sour milk is used, add another egg. If sweet milk or water is used, add two teaspoonfuls of cream tartar.

A. B. V. D., Hammonton, N. J.

RYE BREAKFAST CAKES.

2 cups of rye meal,
 $\frac{1}{2}$ cup of molasses,
 $1\frac{1}{2}$ cups of sweet milk,
1 teaspoonful of soda,
A little salt.

Mix very soft, and bake at once in a roll-pan, or muffin-rings.

Mrs. Mary A. Dodge, Newcastle, Maine.

BREAKFAST CAKES.

1 egg,
1 cup of sweet milk,
1 cup of flour.
A pinch of salt.

Beat it well and drop into the hot gem-irons, and bake in a hot oven.

Mrs. H. H. Himian, Battle Creek, Mich.

PANCAKES.

2 eggs,
2 quarts of sour milk,
2 large teaspoonfuls of soda,
A pinch of salt,
Enough flour to make a stiff batter.

Cook on a hot griddle. This makes a large quantity of batter.

Agnes Blair, West Liberty, Ohio.

CORNMEAL CAKES.

Scald one teacupful of cornmeal; to this add another teacupful of meal and one teacupful of sifted flour. Add a pint of cold water and put in one half a teacupful of wet yeast and one half a teaspoonful of salt. If the batter is too thick to pour well, add

more water. Set in a warm place to rise over night. In the morning they will be very light and all ready to fry, without stirring them, as soon as the griddle is hot.

BREAD PANCAKES.

- 3 eggs, well beaten.
- 1 tablespoonful of melted butter,
- 1 good handful of flour,
- 1 quart of sour milk,
- 2 cups of bread crumbs,
- 1 teaspoonful of salt,
- $\frac{1}{2}$ teaspoonful of soda.

Mrs. R. H. H., Columbus, Neb.

FLANNEL CAKES.

- 3 eggs,
- $\frac{1}{2}$ a cup of butter and lard mixed,
- 1 teaspoonful of salt,
- 1 teacupful of flour,
- 2 quarts of sifted meal.

Mix with sweet milk or water till very thin. Fry quickly on a hot, well-greased griddle.

Mrs. J. T., Dublin Depot, Va.

SELF-RAISED BUCKWHEAT CAKES.

- 1 quart of lukewarm water,
- 2 tablespoonfuls of molasses.

Into this stir enough of the self-raising or prepared buckwheat flour to make a thin batter. The molasses is put in to give them a nice brown color in cooking, and not to sweeten them, as some might suppose.

The advantage of this prepared flour is that it is not necessary to set them over night, as they are ready to bake as soon as mixed. This flour can be obtained at any grocery; also wheat flour for wheat pancakes comes prepared in the same way.

BUCKWHEAT CAKES.

2 quarts of buckwheat flour,
1 pint of corn meal,
1 teacupful of yeast.

Stir it with water to a thin batter, and let it stand over night.
Fry them for breakfast.

Ella Finch, Otwell, Ind.

BUCKWHEAT CAKES.

1 quart of lukewarm water,
 $\frac{1}{2}$ cupful of wet yeast,
1 cupful of flour,

To this add enough buckwheat flour to make a thin batter.
Let them stand over night to raise, and in the morning dissolve
one half a teaspoonful of soda in one half a cupful of lukewarm
water and stir this into the batter, then cook quick.

HAM TOAST.

Slices of toasted bread with the crusts cut off,
2 eggs,
2 tablespoonfuls of butter,
Some cold ham or tongue grated.

Put the yolks and whites, well beaten, into a stew-pan, with
the butter; stir them two minutes over the fire, spread them
over the toast and lay over them a sufficient quantity of cold
ham or tongue, grated or chopped fine, to cover the eggs. Serve
it up very hot.

MILK TOAST.

Place the milk to heat; mix a teaspoonful of flour smoothly
with a little cold milk; stir it in and let it come just to a boil, with
a piece of butter the size of an egg to a quart of milk, and some
salt. Place your toast in a deep dish and cover it with gravy.

MILK TOAST.

Toast the quantity of bread you will want for the meal. To prepare for the toast, boil one quart of milk; when nearly boiled, stir in a tablespoonful of corn-starch, wet up to a thin paste with milk, a lump of butter and one half teaspoonful of salt. Arrange the bread in a dish, piece at a time, and pour some of the milk over each piece. Do not dip your bread in the milk.

Christie Irving.

SALLY LUNN.

5 eggs,
1½ cups of sugar,
1½ cups of butter,
3 cups of warm, sweet milk,
1 cup of wet yeast.

Flour enough to make rather a stiff batter, and when it is light stir in two tablespoonfuls more of flour. Pour into jelly cake-pans, let it raise again, then bake. When done, butter each cake and pile them one above the other as a jelly cake. Serve hot. Half the above quantity is sufficient for a small family.

MUSH BISCUIT.

2 quarts of cold mush,
½ cup of butter or lard.

Mix enough flour with this to turn out on the molding-board. Roll out to an inch thick, cut out with a biscuit-cutter and bake in a hot oven, fifteen or twenty minutes, or till they are a rich brown color.

WELSH RARE BIT.

To one quart of warm milk, grate or slice thin one fourth of a pound of cheese. Let this come to a boil and pour it over sliced toasted bread. This is an excellent breakfast dish.

COFFEE-ROLLS.

Work into a quart of bread dough a rounded tablespoonful of butter, and a half teacup of white sugar; add some dried currants, (well washed and dried in the oven), sift some flour and sugar over them, work into the dough thoroughly, make into small, long rolls, dip them into melted butter, place in the pan, let it rise a short time and bake.

CHEESE FRITTERS.

Slice thin half a dozen large, tart apples, and prepare half as many thin slices of cheese. Beat up one or two eggs, according to the quantity required, and season high with salt, mustard and a little pepper. Lay the slices of cheese to soak for a few minutes in the mixture. Then put each slice between two slices of apples, sandwich style, and dip the whole in the beaten egg. Fry in hot butter and serve hot.

D. C. Fry, Plattsburg, Mo.

CHEESE STRAWS.

Take a pint of flour and half a pint of grated cheese; mix them, and make a paste with lard as you would for pies. Roll out in a thick sheet; cut in strips half an inch broad and five or six inches long. Bake a light brown. Place a white napkin on a plate, and pile the "straws" in log cabin shape upon it. This is a delicate dish to be eaten with salads.

Mrs. C. S. K., Springfield, Ohio.

FRIED BREAD.

1 egg,
 $\frac{1}{2}$ teaspoonful of salt,
 $\frac{1}{2}$ pint of cold water, or milk.

Beat well, and dip into it slices of old bread; fry them in butter; serve hot.

Miss A. E. M., Wilmot Flat, N. H.

FRIED BREAD.

Take one egg and beat it well. Then take the scraps of dry bread and dip them in the egg. Fry in butter over a hot fire.

Mrs. A. W. Hall.

SCRAMBLED BREAD.

Soak one third of a loaf of bread in milk enough to wet it. Beat two eggs in it. Add a small piece of butter, pepper and salt to taste, and fry in hot lard.

M. R., Hammondsport, N. Y.

BREAD SCRAPPLE.

Dry bread cut in small bits and put in a skillet, with a piece of butter the size of a walnut, to brown. Add three eggs, one pint of milk, and season it with salt, sage and black pepper to suit the taste. Stir often and serve for breakfast.

Mahala Heman, Falls of Rough, Ky.

STEAMED BREAD.

Slice up the stale bread and lay the slices carelessly on a plate. Set the plate in a steamer, with something to tip it a little, to allow the steam free circulation. Set it over a kettle of boiling water and cover it tight. Serve with butter the same as toast

FONDUE.

Butter the size of an egg,
1 cupful of bread-crumbs,
½ pound cheese,
1 cup of milk,
3 eggs.

Cut the butter and cheese into small pieces and place them in a large bowl with the bread; on this pour scalding milk, after which add the yolks, well beaten, and a little salt. Mix well,

cover, and set on the back of the stove, stirring occasionally till dissolved, when add the whites, beaten to a stiff froth; place in a buttered pie-plate and bake in a quick oven for about twenty minutes. Serve immediately. Many eat mustard with it.

Christie Irving.

TEA-PUFFS.

- 1 egg,
- 1 cup of flour,
- 1 cup of milk,
- 1 teaspoonful of salt.

Bake in a quick oven, in rings or old teacups filled to one third of their capacity. This quantity will make five puffs.

MUSHROOMS.

Wash your mushrooms and cut them up, put on to cook with cold water and a *very little* salt, as too much destroys the flavor. Cook a half hour, then stir into the liquid a piece of butter dipped in flour; add a little pepper. Serve on toasted bread.

HONEY.

This is a charming addition to the breakfast table. To keep it, put the honey-comb into a large sheet of good writing paper, paste the edges up so as to form a bag and hang it up in a dry place. Honey-comb may be kept fresh and good for a year by putting it into a tureen or covered dish, with a cloth below the lid to make it tight, and setting it in a cool place. Several combs may be placed one above another. Keep them as whole as possible.

SUGGESTIONS AND RECIPES FOR VEGETABLES.

Early peas will boil in half or three quarters of an hour; they are best put on with cold water; add salt when nearly done.

String beans require two hours or more; the first water should always be poured off.

Lima beans will cook in three quarters of an hour; put on to cook in hot water.

Asparagus will boil in three quarters of an hour; use cold water.

Spinach will boil in fifteen minutes; use hot water.

Summer beets will boil in one hour; use hot water.

Winter beets will require three hours; use hot water.

Corn will boil in twenty minutes; use hot water.

Onions will boil in one and a half hours; use hot water.

New potatoes will boil in one half hour.

Dried corn must be soaked over night. Allow it to cook one hour.

Summer squash is better steamed, as putting it in water makes it too watery; cook three quarters of an hour.

Turnips require a long time to cook; if cut thin they will cook in an hour and a quarter, but if only cut in halves it will take two hours and a half.

Winter or Navy beans will take from two and a half to three hours and a half to cook. They may be hurried a little by the addition of a pinch of soda; plenty of water must be kept on them.

Cauliflower should be tied up in a net or a piece of white mosquito-netting when boiling, and served with rich drawn butter. Boil twenty minutes. Look carefully through this vegetable for worms—just the color of the stalk.

Saratoga potatoes can be purchased at any large grocery in pound packages; also dried peas, corn, beans, and canned asparagus, baked beans, etc.

In the spring, when potatoes begin to sprout, take such a quantity as you wish, place in a tub and pour boiling water over them. Let them stand long enough to kill the sprouts, and then remove the water and they will keep all summer, and are better than new ones. Steam them if you would have them very white when mashed.

To prevent onions bringing tears to your eyes when peeling them, hold them under water while handling and slicing them.

All vegetables are better to be seasoned when they are ready for the table. Never let them stand after coming off the fire. Put them instantly into a colander, over a pot of boiling water, if you have to keep them back for dinner.

MASHED IRISH POTATOES.

Peel and wash well the number required for the meal and put them in a kettle to cook; cover them with boiling water, and let them boil till well done; then drain off the water and mash them very fine. Pour in a cup of good cream, a little at a time; a piece of butter the size of a walnut, and salt to suit the taste. Beat them with a large spoon till very light and white.

Mrs. J. T., Dublin Depot, Va.

POTATO CAKES.

Take cold, mashed potatoes that have been seasoned; cut them and mold into little cakes; fry them in hot butter a light brown color.

H. M., Elkton, Ind.

STEWED POTATOES.

If large ones are used, cut in halves or quarters, and let them soak in cold water an hour. Put them on to cook with cold water enough to cover them. When nearly done, drain off all the water but a half pint. Add a half pint of milk and a pinch of salt. When this boils, stir in one tablespoonful of butter and one teaspoonful of flour, rubbed smooth in a little cold milk. A handful of chopped parsley adds to the flavor.

Potatoes left over from any meal may be cooked in this manner for the next meal, as desired.

Mrs. L. A. Ashley, Springfield, Ohio.

BROWNEED POTATOES.

Let them boil nearly done, and three quarters of an hour before taking out a roast of meat, put the potatoes in the dripping-pan, and baste them frequently with the gravy of the meat. When they are a delicate brown, drain on a sieve and serve immediately.

QUIRLED POTATOES.

Prepare the potatoes the same as to boil. Let them cook thoroughly, then mash and season well, and press them through the colander into the dish you wish to serve them in. Set them into the oven to brown.

SARATOGA POTATOES.

Peel and slice on a slaw-cutter into cold water, wash thoroughly, and drain; spread between the folds of a clean cloth, and pat them dry. Fry a few at a time in boiling lard, as you do fried cakes or crulls. Salt them as soon as they are taken out of the lard. They are used for garnishing game and steaks. They are often eaten cold, and consequently are nice for lunches, picnics, etc.

SCALLOPPED IRISH POTATOES.

Peel and slice thin, then in a tin basin put a layer of potatoes, sprinkle with pepper, salt, and a little flour, a small piece of butter; then another layer of potatoes, then seasoning, until you have your basin filled. Then fill your basin half full with sweet milk, and bake half an hour.

Mrs. J. Willis, Springfield, Ohio.

POTATO SOUFFLES.

Boil four good sized potatoes and rub them through a sieve. Take one cupful of sweet milk and one cupful of butter. Let them come to a boil in a sauce-pan. Add the potatoes, a pinch of salt, a little white pepper, and beat to a cream. Then put in, one at a time, the yolks of four eggs, beating it well. Drop a pinch of salt in the whites and beat to a stiff froth. Add this to the mixture, stir in lightly, and pour into a well-buttered dish. Bake twenty minutes. Eat with meats that have gravies.

Mrs. M. A. E., New London, N. H.

CUPPED POTATOES.

Boil and mash potatoes and season the same as for the table. Wet a teacup and press some of this in the cup. Turn out on a tin as many as you wish for dinner. Beat one egg and rub over each cake. Then set them in a hot oven until nicely browned.

Mrs. R. C. B., Sandusky, N. Y.

BOILED SWEET POTATOES.

Wash them well, trim off the dried specks and scrape off the skin. Boil them with plenty of water, and when nearly done put a piece of butter the size of an egg, and a tablespoonful of molasses, in the kettle and let them fry brown in it. Serve hot.

Mrs. F. A. K., Dayton, Ohio.

BAKED SWEET POTATOES.

Take medium sized potatoes, wash and lay them on the grating in a hot oven. When half done pierce them through with a fork to let the steam out. They will be dry and mealy.

FRIED SWEET POTATOES.

Peel and slice them as you would bread. Fry them in as little lard as possible to keep them from burning.

Mrs. W. B. R., Jackson, Mich.

MOCK SWEET POTATO.

Take a ripe squash, cut in good sized pieces, part nicely, and boil until tender in enough water to prevent burning. Then take out, put in a buttered pan, and bake a nice brown. Eaten hot or cold.

Mrs. M. A. Park, Jacksonville, Ill.

EGG-PLANT.

Cut the egg-plant through the centre in halves. Dig out of the shell the contents, and put them in a chopping-bowl. Chop fine; season with salt, butter, and pepper. Mix a cupful of bread crumbs in the mess and return it to the shells, pouring in some hot water. Put in a pan and bake in the oven. Dish up in their own shells.

EGG-PLANT.

Put into water and boil until soft; then cut in two and scoop out all the inside; season; take a tablespoonful at a time, dip in egg and bread crumbs and fry in hot lard.

BAKED EGG-PLANT.

Boil until soft and scoop out all the inside; mash fine, and to every cupful add a tablespoonful of cracker crumbs, a teaspoonful of butter, and pepper and salt to taste; put into a dish for the

table, beat an egg very light, and spread a part over the top of the dish, then sprinkle with rolled cracker, and lastly spread with remainder of the egg. Set into the oven to brown.

FRIED EGG-PLANT.

Cut the egg-plant in slices half an inch thick; pare each piece and lay it in a weak salt and water brine, and keep them well under the brine for an hour or more. Then wipe each slice and dip it in a beaten egg, and roll it in bread crumbs or grated crackers. Fry it in hot lard till soft and a nice brown color.

Bettie Ferguson, Stockton, Ala.

TOMATOES.

Scald and peel some ripe tomatoes; put in a skillet, with some butter, sugar, salt, and pepper. Let them boil fifteen or twenty minutes. Then take one pint of sweet cream, or rich milk, stir in two tablespoonfuls of flour, and then add to the tomatoes. Let them come to a boil, and then serve.

Lillie Ball, Franklin, Ohio.

BAKED TOMATOES.

Cover the bottom of an earthen dish with ripe tomatoes, sliced. Then a layer of bread crumbs, seasoned with pepper, salt, and butter. Then another layer of tomatoes, and so continue till the dish is filled, letting the topmost layer be of the bread crumbs. Bake fifteen minutes.

L. E. C., Sherman, N. Y.

FRIED TOMATOES.

Select firm, ripe tomatoes; pare and slice them thick. Season with pepper and salt, and sprinkle flour over each piece. Place them in a skillet that has hot lard or butter in it, and fry on both sides a light brown. When done, make a gravy of one cup of cream, one teaspoonful of butter, and one tablespoonful of flour to thicken it. Let this heat through, and pour it over the tomatoes and serve.

Mrs. J. F. Staats, Townsend, Del.

TOMATO CUSTARD.

- 1 pint of tomatoes, stewed and strained,
- 2 pints of milk,
- 4 eggs,
- 1 teacupful of sugar.

Bake in small cups quickly. This is a good dish for invalids.

Mrs. J. E. Butler, Tolsom, California.

TOMATO OYSTERS.

Pare four large tomatoes and cook them well. Season with one half teaspoonful of butter; pepper and salt to taste. Pour one quart of boiling milk over a dish of crackers, then add the cooked tomatoes with one half teaspoonful of soda, dissolved in a little cold milk.

Mrs. S. R. Dixon, East Liverpool, Ohio.

STUFFED TOMATOES.

Select large tomatoes of even size and scoop out a small place in the top and fill with a stuffing made as follows: Fry a small onion, chopped fine, in a tablespoonful of butter; when nearly done add some bread crumbs, moistened with a little milk or water, and season with pepper and salt. Put a little bit of butter on each and then bake.

Another dressing is made as follows: Chop very fine cold meat or fowl of any kind, with a very small piece of bacon added; fry an onion, chopped fine, in a tablespoonful of butter, and when nearly done add the meat, some bread crumbs, pepper and salt; cook a minute; mix well; add the yelk of an egg and fill the tomatoes; place in a baking-dish; sprinkle bread crumbs over them, with some small bits of butter, and bake. Use either as a garnish or as a dish by itself.

TOMATO TOAST.

Cook four common sized tomatoes and two small onions, pared and sliced fine, for three quarters of an hour. Drain off

the water, add salt and pepper to suit the taste, two thirds of a cup of sweet milk or cream, a piece of butter the size of a hen's egg. Have ready some pieces of toasted bread, and pour the tomatoes over it.

Hattie M. H., Cattaraugus, N. Y.

TOMATO FRITTERS.

Scald and peel the tomatoes in the usual way. Then put them in a tray and chop them fine (the tomato goes nearly half to water). Season with pepper and salt to suit the taste, and stir in flour to make a thin batter, with one half teaspoonful of soda in it. Fry over a quick fire, in butter or lard, and serve hot.

Mrs. I. W. Pritchett, Fayetteville, Ala.

GREEN TOMATOES FOR WINTER PIES.

To twenty-five pounds of sliced green tomatoes take one gallon of molasses, and simmer slowly for four hours. Season with sliced lemons or spices to taste. Will keep well without sealing up.

Mrs. L. O. Field, Farmington, Minn.

STRING BEANS.

Take off the point and but of the bean, wash and break as small as you can and lay in cold water till ready to use. Put on to cook in cold water; when this boils, pour it off and add other boiling water and a piece of salt pork. Cook one hour. Season and send to the table hot.

STRING BEANS.

Break off both ends and take off the strings. Cut the beans in three pieces, and let them stand with cold water over them a few moments. Then drain and put them in the kettle where a piece of pork is cooking. Cook half an hour, or till they can be pricked with a fork. Serve with butter.

LIMA BEANS.

Shell, wash, and put them into boiling water with a little salt; when boiled tender, drain off the water. Serve with a cup of

sweet cream or milk, with a lump of butter in it, the size of an egg. Salt and pepper, and let them simmer a few moments.

BAKED BEANS.

Soak three cups of beans over night. Then add a teaspoonful of soda, and boil. When the skins begin to crack, turn the water off, and add,

3 tablespoonfuls of sirup,
3 tablespoonfuls of butter,
3 teaspoonfuls of salt.

Then cover the beans with boiling water, about an inch above them, and bake till the water is level with the beans.

Miss. M. R., Hammondsport, N. Y.

EARLY GREEN PEAS.

Break the pods open and take out the peas. Wash them and put them on to cook in cold water. When the pea skins wrinkle they are done. Pour off part of the water. Take a lump of butter, size of a walnut, and roll it in flour, and drop it into the peas, with pepper and salt to suit the taste. Shake the pan well and serve hot.

Christie Irving.

TO BOIL GREEN PEAS.

Wash them, and then throw into boiling water, with a little salt, a sprig of green mint, and boil till tender. Serve hot, with butter, pepper, and salt.

Mrs. A. F. Hallenbeck, Ashley, Ill.

CARROTS.

Wash and scrape as new potatoes, cut in thin slices as you would cucumbers. Put on in cold water with a little salt, and boil till tender. Pour off most of the water; and add a lump of butter dipped in flour.

CARROTS STEWED.

Cut the carrots lengthways, and boil until tender; then slice very thin and put into a sauce-pan, with two tablespoonfuls of butter and a cup of cream or milk; season, and stew a quarter of an hour.

TO COOK PARSNIPS.

Scrape nicely and split lengthwise. Wash in cold water, and put on to cook in a steamer, over boiling water. When done enough to insert a fork, put in a meat-pan. Season with salt and pepper. Turn over them a bowl of gravy. Put them in the oven and bake brown. Serve on a platter.

PARSNIPS.

Boil them until tender; then slice them, and dip the slices in a batter, such as you would make for pan-cakes. Fry in hot lard until brown. Add a little pepper and salt.

Mrs. Lou Russel, St. Marys, Ky.

TURNIPS.

Peel and wash them. Cut in thin slices and pour boiling water over them. Cook them half or three quarters of an hour. Mash them smooth, and season with butter, pepper, and salt.

TO BOIL GREEN CORN.

Strip the ears and put in boiling water that has been salted a little, and boil from ten to twenty minutes.

Mrs. T. K. M. B., Chelsea, Vt.

GREEN CORN ON THE COB.

Take off the outside leaves and the silk, letting the innermost leaves remain on until after the corn is boiled, as it makes the corn much sweeter. Boil half an hour in plenty of water; drain, and after taking off the leaves, serve hot.

FRIED GREEN CORN.

Cut the corn from the cob and put it in a skillet that has hot butter and lard mixed. Season with pepper and salt. Stir it often to keep from burning, and cook it with a cover over it. Corn cooked on the cob, if any is left from the meal, may be cooked in this way, or put in the oven and browned.

BAKED CORN.

3 pints of scraped corn,
1 cup of cream,
1 tablespoonful of butter,
Pepper and salt to taste.

Bake one hour, occasionally stirring it.

A. G., Xenia, Ohio.

CORN CUSTARD.

Cut corn from the cob; mix it—not too thinly—with milk. Add two or three beaten eggs; pepper and salt to taste. Bake half hour. To be served as a vegetable.

Mrs. B. F. Anthony, Providence, R. I.

CORN FRITTERS.

Cut the corn from five or six ears of corn. Break an egg in it and add salt and pepper to suit the taste. Drop from a large spoon into a frying-pan with hot butter in it. Fry on both sides to a rich brown.

CORN OYSTERS.

Grate one dozen ears of corn in a pan. Add a pinch of salt and a little pepper. Drop in spoonfuls into a well-greased skillet. As soon as brown, turn over like griddle cakes. They should be the size of large oysters. Excellent breakfast dish.

BAKED CORN.

One dozen ears of corn. With a sharp knife split the kernels down through the middle, and scrape the corn from the cob into a baking-dish. Season with pepper, salt, a tablespoonful of sugar, butter the size of an egg, and put enough milk over it to just barely cover it. Bake in a hot oven twenty-five minutes.

SUCCOTASH.

Use double the quantity of corn that you do of beans. Cook the beans three or four hours. Put in the corn, that has been cooking in another kettle, an hour before serving. Let them cook well, being careful not to let it stick to the kettle. Season with salt and pepper and a lump of butter.

DRIED SWEET CORN AND BEANS.

Pour one quart of water over one pint of dried sweet corn. Let it cook until nearly done. Cook one pint of soup-beans in the same manner. Then pour them together, and cook until well done. Season with butter and salt. Set in a hot oven, and bake half hour.

Mrs. A. C. Tinkey, Lexington, Ohio.

CANNED CORN.

Take one and a quarter ounces of tartaric acid, and dissolve in a half pint of water. Of this solution take one tablespoonful to each pint of corn, after first bringing the corn to a boiling point. When opened for use, put in one teaspoonful of soda for each three pints of corn.

Edith R. Martin, Remsboro, West Virginia.

TO HULL CORN.

One large mixing-spoon of soda to one quart of corn. Add water enough to cover it. Let it soak over night, and boil in the same water till the hulls will rub off.

H. W. J., North Charleston, N. H.

HULLED CORN.

Fill a large pot half full of wood ashes. Then nearly fill with water, and boil ten minutes. After draining off the lye, throw out ashes, and put the lye back into the kettle. Pour in four quarts of shelled corn and boil till the hull will rub off. Then put all in a tub, and pour on a pail of cold water. Take an old broom and scrub the corn. As the water thickens, pour off and add clean, cold water. Put through four waters, and then take out in a pan and rub between the hands. Pick out all hulls, and put it on to cook in cold water. When half boiled, pour off, and renew with cold water. Do not salt till it is tender, and do not let it burn. Put in jars and eat with milk.

Mrs. W. Chamberlain, Dubuque, Iowa.

BOILED BEETS.

Wash them very clean, but neither scrape nor cut them. Put them in boiling water, and, according to their size, boil them from one to two hours. Take off the skin when done, and put over them pepper, salt, and a little butter. Add vinegar if desired.

BAKED BEETS.

Wash and put them into a pan, with a little water in the pan, the same as when roasting meats; as it cooks away, add more warm water to them. Set into a moderate oven and bake slowly for three hours. When soft, remove the skin and dress to taste.

SALSIFY OR VEGETABLE OYSTERS.

Scrape vegetable oysters and throw them into cold water to prevent discoloring. When you have sufficient, cut them in pieces one half an inch long, and boil in just enough water to cover till tender. Drain off the water, add a quart of milk, butter the size of an egg and a little salt. Thicken with a tablespoonful of flour made smooth in a little cold milk. Have ready a pan of nice biscuit; split them open on a platter, turn the oysters over, and serve.

Mrs. F. C. K., Douglas, Mich.

SALSIFY.

The roots may be boiled whole, sliced lengthwise, and fried in butter, the same as parsnips.

Mrs. M. Wilda Mills, Webster Groves, Mo.

FRIED SALSIFY.

Boil the salsify until done, then cut it in small pieces. Mix it with a batter made of

1 pint of flour,
1 egg,
1 teaspoonful of soda,

A pinch of salt and buttermilk to make a thick batter. Drop this, by the spoonful, into a pan of hot lard, and fry the cakes on both sides to a nice brown.

Miss L. G., Cuckoo, Va.

SCALLOPPED VEGETABLE OYSTERS.

Scrape the roots and cut them in small pieces; boil them until tender; then take bread or cracker crumbs and put a layer of each in a pudding-dish. Season each layer with pepper and salt, butter and parsley; when the dish is full pour a quart of sweet milk over it and bake one hour and a half.

Mrs. Louisa Ash, Mount Vernon, Ohio.

FRIED ONIONS.

Cut them in very thin slices, and put them in hot lard, fried out of a slice of fat bacon. Cover the onions close and fry for ten or fifteen minutes over a hot fire, stirring them often.

TO BOIL ONIONS.

Boil for a half hour. Then pour off the water. Take one pint of milk, butter the size of an egg; put in the onions, and stew till done.

Mrs. B. F. A., Providence, R. I.

BOILED ONIONS.

To boil onions remove the outer skin and let them lay in cold salt and water about an hour. Then boil them in milk and water with a little salt, until thoroughly tender. Take the onions out of the water with a skimmer and put them into a tureen which has been warmed. Pour over them melted butter and a dust of black pepper. Serve immediately.

ONION STEW.

Peel the onions, slice, and let them stand in cold water one half hour. Put them on to boil in fresh, cold water for three minutes; then pour off the water, add more, let it boil the same as before, and repeat this three times. In the fourth water let them cook until tender, strain and put in milk; a piece of butter, pepper and salt to taste. Thicken with flour.

A. K. D., New Waterford, Ohio.

SPINACH.

Wash free from dirt and grit, and boil twenty minutes in salted water. Drain, and chop very fine. Add butter, salt, pepper and nutmeg to taste. Garnish with hard-boiled eggs, cut in slices.

FRIED CABBAGE.

1 head of cabbage, chopped fine,
1 cup of good bacon grease,
1 or $\frac{1}{2}$ a pint of boiling water,
1 teaspoonful of soda,
2 teaspoonfuls of sugar,
 $\frac{1}{2}$ a pod of red pepper,
Salt to suit the taste.

Fry in a skillet, stirring occasionally, until brown,
Mrs. J. T., Dublin Depot, Virginia.

CABBAGE.

Cabbage cooked in clear water without any seasoning will not hurt people with weak stomachs. Season, as you eat it, with salt and vinegar.

Mrs. C. P. Davison, Briston, N. Y.

CABBAGE.

Boil cabbage in two cups of milk and cream together. When nearly done add a piece of butter the size of an egg and season with pepper and salt.

R. B. C., East Glenville, N. Y.

BOILED CABBAGE.

Take off the outer leaves, cut the head in quarters and boil in a large quantity of water until done. Drain and press out the water, chop fine and season. Boil three quarters of an hour, or till tender. The water can be drained off when they are half done, and fresh water added, if desired.

SMOTHERED CABBAGE.

After the meat is fried, cut fine a small head of cabbage and put it in the dish where the meat was fried. Pour on a very little water, and season with pepper and salt. Cover it tight and let it stand fifteen or twenty minutes.

Mrs. E. Smith, Moore's Hill, Ind.

SAUER-KRAUT.

Remove the outer leaves of cabbage and cores, and cut fine on a slaw-cutter. Put down in a keg or large jar. Put a very little sprinkle of salt between each layer, and pound each layer with a wooden masher or mallet. When your vessel is full, place some large cabbage leaves on top, and a double cloth wrung out of cold water. Then a cover, with a very heavy weight on it—a large

stone is best. Let it set for six weeks before using, being careful to remove the scum that rises every day, by washing out the cloth, the cover, and the weight, in cold water. After six weeks, pour off the liquid and fill over it with clear, cold water. This makes it very nice and white.

Christie Irving.

TO COOK SAUER-KRAUT.

Pour boiling hot water enough to cover the quantity you wish to use. Let it boil for three quarters of an hour, well covered. Some prefer a piece of salt or pickled pork cooked with it. Again, others boil it down and add enough butter to fry it.

CAULIFLOWER.

Choose those that are compact and of a good color. Strip off the outside leaves. Wash them thoroughly and lay them head downwards in a pan of cold water and salt, which will draw out all the insects. Boil them in plenty of boiling water, with a little salt, and when the stocks are tender they are ready. Then take a pint of the boiling water, stir into it a batter made of a little flour, a little milk and the yelk of an egg; let it boil a few minutes until as thick as cream. Then put in a piece of butter, a little pepper and salt, and some nutmeg. Serve with the cauliflower while hot.

Emma C. Butz, Newcastle, Penn.

ASPARAGUS.

Scrape the stems lightly to within two inches of the points; throw them into cold water for a few minutes; tie in bunches of equal size, cut the large, white ends off, that they may be all of the same length; then throw into boiling water, a little salted, and boil fast for twenty or twenty-five minutes, or until quite tender. Have prepared a round of bread nicely toasted, which dip quickly into the boiling asparagus water; then dish the asparagus upon it with the points meeting in the centre. Send to the table with rich melted butter.

STEWED CELERY.

Clean the heads thoroughly. Take off the coarse, green, outer leaves. Cut in small pieces and stew in a little broth. When tender add a cup of sweet cream, a teaspoonful of flour, and a piece of butter size of a hickorynut. Season with pepper and salt, and a little nutmeg if agreeable.

TO COOK SUMMER SQUASHES.

Peel and remove the seeds; place over the fire with a little water and salt. When tender, mash and season with one tablespoonful of sugar, one tablespoonful of butter, two tablespoonfuls of cream. This will make a dish for a common-sized family.

Emma C. Holler, Vannati, Ohio.

SQUASH FRITTERS.

Take three medium-sized squashes; cook till tender; mash and drain them well. Season with pepper and salt. Add one cup of milk or cream, the yolks of two eggs, flour to make a stiff batter, and stir in the well-beaten whites of the eggs. Have a skillet of hot lard and fry brown. Serve immediately.

E. H. McG., Binghamton, N. Y.

BAKED SQUASH.

Pare the squash, remove the seeds, steam until tender; then strain through a colander, and for every pint of squash add a half pint of bread or cracker crumbs, one tablespoonful of butter, half cup of sweet milk, pepper and salt to taste, and bake in one hour.

H. F. C., College Hill, Ohio.

BAKED HUBBARD SQUASH.

Chop the squash open with a hatchet, in small pieces four or five inches square. Take out all the seeds, but do not peel off the skin. Lay the pieces in a small dripping-pan and pour in a

pint of warm water. Set it in the oven to bake, keeping a little water in the pan while they cook. They require a half or three quarters of an hour to cook. Serve in their own shells.

Mrs. W. B. Reid, Jackson, Mich.

DRY SQUASH FOR PIES.

Cut in thin slices and dry over the stove, or out-doors. When wanted for use, soak in water over night, drain off before cooking, and add fresh milk.

Mrs. M. A. Park, Jacksonville, Ill.

GUMBO, OR OKRA.

Slice the young, tender pods in rings one eighth of an inch thick. Boil in salt water twenty minutes. Drain and season with pepper and butter; or, the pods may be boiled whole in salt water and put on buttered toast.

Mrs. M. Wilda Mills, Webster Groves, Mo.

MACARONI.

Simmer a half pound of macaroni in plenty of water till tender, but not broken; strain off the water. Take the yolks of five and the whites of two eggs, and one half a pint of cream; white meat and ham chopped fine, three spoonfuls of grated cheese. Season with salt and pepper. Heat all together, stirring constantly. Mix with the macaroni; put into a buttered mold, and steam one hour.

STEWED MACARONI

Boil two ounces of macaroni in water till tender; drain well. Put into a sauce-pan one tablespoonful of butter, mixed with a tablespoonful of flour, and four tablespoonfuls of veal or beef-stock, and one fourth of a pint of cream. Season with salt and white pepper to suit the taste. Put in the macaroni, let it boil up, and serve while hot.

MACARONI WITH CHEESE.

Throw into boiling water some macaroni, with salt according to quantity used; let it boil one fourth of an hour; drain off the water; place the macaroni in a sauce-pan with enough milk to cover; boil till done. Butter a pudding-dish, sprinkle the bottom with plenty of grated cheese; put in the macaroni, a little white pepper, plenty of butter, and sprinkle on more cheese, then another layer of macaroni, seasoned, then cheese. Cover the last layer of cheese with bread crumbs. Some add a *very* little dry mustard flour on every layer of the macaroni, to improve the flavor. Set in a quick oven to brown.

BROILED MUSHROOMS.

Gather them fresh; pare and cut off the stems; dip them in melted butter. Season very little with salt and pepper, and broil them on both sides over a clear fire. Serve on toast.

A YANKEE BOILED DINNER.

Put the kettle on the stove with two and a half pints of water in it. Get a medium-sized cabbage head, wash and cut half in two. Take out the heart (or stalk), lay in halves together and put them in a kettle. Prepare as much pork as you want for dinner and put in your cabbage. Next get a good-sized, white, sweet beet (red will do, but it is not quite so nice); wash, peel, and cut lengthwise in four pieces. If desired, put in turnips with the beets, cut crosswise. Boil slowly for two hours and then put in your potatoes and slices of squash. If the pork is not salt enough, season with a pinch of salt. A red pepper pod is an improvement also. Boil till potatoes are done.

Jane M. Revenaugh, Eagle Lake, Minn.

SUGGESTIONS AND RECIPES FOR BREAD, BISCUIT, ETC.

Good bread makes the plainest fare appetizing, while the most luxurious table lacks something without it. Great care and attention must be taken with bread, from the time the sponge is set until it is safely out of the oven. For it must not be allowed to rise too long, and when all ready for the oven in beautiful loaves it may be spoiled by being poorly baked. The sponge is the first process, and in different ways of making bread must be of a different consistency; also whether it is of new or old wheat. But one must be an accomplished cook to be able to detect all these contingencies.

However, in all localities there are good brands of flour to be had, and it is well to stick to the one you are most successful with. Some succeed with one brand that another person cannot handle at all. The sponge should be always kept warm and at an even temperature, not being allowed to stand in a draught. In winter it may be helped very much by setting it in another vessel, containing hot water, and keeping it hot by filling in from the tea-kettle. A stone crock is the best thing to set bread in, as it retains the heat so much better than tin, and they come now in shallow forms like the wooden bowls, and are very nice for bread making.

In molding it the first time, all the flour to be used should be put in at this stage, and it is best to knead it the longest at this point. In summer time, sponge setting over night is apt to turn sour just a little; this can be remedied by just a pinch of soda dissolved in hot water.

In all of these recipes a cupful of yeast means *wet yeast*, and in

using dry yeast enough water must be put over it to make the required quantity.

Bread should be kneaded very little at the second molding. And when set to rise, do not let it rise to its fullest capacity before putting it in the oven. It is best to grease over the tops of the loaves with butter when setting it to rise the last time. This keeps the crust tender, when baking.

When putting the bread in the oven it should be hot enough to hold the hand in and count twenty rather quick. Care must be taken with the fire, to keep the heat steady, allowing it to gradually die away towards the last of the baking; and this is the best time to set in your rolls, as a more moderate fire is necessary for them.

Flour should be kept in a cool, dry place. If possible have some kind of a close receptacle for it, and do not provide too large a quantity, as it sometimes spoils by keeping too long. It should be watched to see that it is free from mites, as these are more destructive than mice.

Always sift all flour before using it. For convenience, a quantity may be sifted apart in a close covered pail, so as to be ready in cases of emergency.

In buying Graham flour, never get but small quantities at a time. The coarser kinds make a good quality of Graham bread, used for dyspeptics; screened a little finer, it is called cannell flour or middlings, and is nice for gems and batter cakes. Brown bread is not made stiff enough to knead, but just a stiff batter that can be poured into the pans.

In mixing bread use a short-handled wooden spoon as long as you can; use enough flour always to keep your loaf from sticking to the board or your hands, but care must be taken not to get in too much flour. Expert handling can only come by experience and you must not be discouraged if at first it sticks to every thing it touches. Try and get your loaves into the pans for the last rising rather soft. If you can get pans with high sides you will find them nicer, as it keeps the bread from spreading apart or running over the sides.

To insure good baking-powder biscuit care must be taken to keep the dough very soft, so soft in fact, that you are only just able to get them up and into the pan; and they must be baked quick in a very hot oven. Never roll out your dough thinner than an inch.

When bread or biscuit becomes stale, you can freshen it by pouring a little hot water over the loaf and draining it off quickly; then set it in the oven to heat through and it will be as good as new.

When crackers become soft from long standing, put them in a pan and bake them over. They will be as crisp as fresh ones.

YEAST WITHOUT HOPS.

- 12 large potatoes boiled, mashed, and pressed through a sieve; add
- 3 quarts of lukewarm water,
- 1 cup of yeast,
- 1 cup of salt,
- 1 cup of sugar.

Mix thoroughly and set in a warm place four or five hours. When bubbles rise it is ready for use. One teacupful of this yeast will make three quart loaves, and no sponge is necessary. Keep in half gallon jars corked tight, and in a cool place. It will be good for weeks.

Mrs. C. I. Kemper, Bethany, W. Va.

WET YEAST.

- Pour one pint of boiling water over,
- 1 large handful of hops; cook this for fifteen minutes and pour it over
- 1 pint of flour. When cool, add
- 1 teaspoonful of sugar,
- 1 teaspoonful of salt,
- 1 teaspoonful of ginger,
- $\frac{1}{2}$ cup of yeast.

After standing two or three days it will be ready for use.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

JUG YEAST.

Wash and peel six potatoes the size of a large egg, cut in quarters and put on the stove to boil in a quart; as it boils away, fill up from the tea-kettle to the quantity. When your potatoes are nearly done, put a handful of hops to steep in a pint of water; take out the potatoes when well done, put into a crock and mash fine; on these put a pint of flour and scald this with the hot potato water, and hop water. Beat until perfectly smooth and free from lumps; into this put a cupful of granulated or other good white sugar and not quite a half cupful of salt. It should be quite thin; if not thin enough at this stage, add a little cold water. When cool enough stir into this a pint of good yeast, or two good sized yeast cakes dissolved in warm water; let it stand twenty-four hours, stirring very frequently; then put it away in a stone jug, and cork tight and keep in a cool place, but not where it will freeze. This recipe makes a pint over a gallon.

YEAST CAKES.

Boil six potatoes in one quart of strong hop tea. When soft mash them fine, and to this, when lukewarm, add

- 1 cup of flour,
- $\frac{1}{2}$ cup of sugar,
- 1 tablespoonful of ginger,
- 1 cup of yeast.

Set this sponge in a warm place to rise. When light, stir in enough corn meal to make it quite thick. Let it rise over night. Then mold it, and cut in small cakes and lay them out to dry in the shade.

E. J. Burroughs, Bridgeport, Conn.

DRIED YEAST.

Put a pint of good, strong hops in half a gallon of water, and let it boil half an hour. Have one quart of flour in a jar and strain the boiling hop water on the flour, and stir it well; set it

in a cool place, and when cool enough to bear your finger in it, pour in one teacupful of good yeast to start it, and put it in a warm place till it rises; then stir it down and continue this until fermentation ceases, which will be in about two days. Now have a pan with a quart of sifted corn meal; pour your yeast into it, adding enough more meal to knead well; then roll out and cut in cakes; spread the cakes on a cloth over an old table or board, where the wind will blow over it, and turn it often during the day till it is thoroughly dried. If used two months after making, it will be as good as when first made.

Mrs. Julia C. Richardson, North Grove, Ind.

BAKING POWDER.

9 ounces of bi-carbonate of soda,
4 ounces of cream of tartar,
4 ounces of tartaric acid,
10 ounces of wheat flour.

Cover over close, after thoroughly sifting it several times. Put away in air-tight boxes or wide-mouthed bottles, labelled.

Mrs. R. P. Crouse, Attica, N. Y.

SALT RISING OR MILK YEAST BREAD.

Pour half a pint of boiling water on two tablespoonfuls of corn meal and a pinch of salt. Let it stand ten minutes; then stir in two tablespoonfuls of flour and set it in a warm place to rise over night. In the morning add a half pint of fresh, sweet milk or warm water, and flour enough to make the yeast smooth. Then put it in a kettle of water hot enough to bear your hand in, and be careful to keep it the same temperature. When this rises, pour it in the batter made of two quarts of morning's milk, scalded, when cooled, and flour enough to make a batter. Be careful not to scald the flour by mixing when the milk is too warm. Beat this well and set it to rise again in a warm place, which it will do in twenty-five or thirty minutes if managed right. Be careful that the place is not too hot. Now stir in flour to

make a stiff batter that cannot be stirred with a spoon; then pour it out on the molding-board, which has been well covered with sifted flour, and add a piece of lard the size of a large apple and mix it well with the dough. Work it well, and after dividing it up in small loaves, put them in well-greased pans and set them in a warm place to rise again. When risen sufficiently, bake as quickly as possible. The bread will be whiter and nicer. This bread is considered the best kind for invalids. When done, have a small brush or cloth to dip in butter to wash over the top crust. It prevents it from hardening.

Mrs. J. T., Dublin Depot, Va.

MILK SPONGE BREAD.

Put a pint of boiling water in a pitcher with a teaspoonful of sugar, one quarter of a teaspoonful of salt and the same of soda; let it stand till you can bear your finger in it; then add flour to make a thick batter; beat it hard for two minutes. Now place the pitcher in a kettle of hot water—not hot enough to scald the mixture; keep the water at the same temperature till the emptyings are light. If set early in the morning, and watched carefully, they will be ready at eleven o'clock to make a sponge the same as for other bread, with a quart of very warm milk. Let this sponge get very light; then make into loaves and set to rise again, taking care they do not get too light this time before putting in the oven, or the bread will be dry and tasteless.

BREAD.

Pare and boil six good-sized potatoes, drain off the water, mash fine, and pour over them about three pints of lukewarm water and run through a colander. Add flour until this is a thin batter, then put in a coffee-cup of yeast from the jug. Let stand until it rises, then stir in flour as much as you can with a spoon, and let rise again. Work in enough more flour to knead rather stiff, and let rise the third time. When light, this time work out into loaves and let rise. All the flour must be sifted.

RYE BREAD.

Make a sponge of one quart of warm water, one teacup of wet yeast, thickened with enough rye flour to make a batter, and put it in a warm place to rise over night; in the morning scald a pint of corn meal; when cool add it to the sponge. Stir in enough rye flour to make the dough thick enough to knead, knead but little, let it rise, mold into loaves, put them in deep pie-tins, and let them rise and bake.

WHEY BREAD.

Set a pan of sour milk on the stove and cook until the whey rises well; pour this off and use a quart of it for your bread. Scald first a cup of sifted flour with the hot whey, beat it smooth and allow it to cool, then put in a pint more of flour, a tablespoonful of salt, and a tablespoonful of white sugar; turn in enough cool whey to cool it, and stir it to a thick batter. Add a cupful of yeast, and set to rise; then make out as other bread.

BUTTERMILK BREAD.

1 pint of buttermilk,
1½ teaspoonfuls of soda,
½ cup of lard,

Flour enough to make a medium stiff dough, a little salt.
Bake quick.

Sallie Cochran, Ennell's Springs, Ind.

BROWN BREAD.

2 pints of corn meal,
1 pint of rye flour,
1 cup of molasses,
1 teaspoonful of saleratus,

Sour milk enough to make a batter not too thick. Bake three or four hours.

Mrs. Ophelia M. Smith, Hadley, Mass.

BROWN BREAD.

- 1 pint of rye meal,
- 1 pint of corn meal,
- $\frac{1}{2}$ pint of flour,
- $\frac{2}{3}$ cupful of molasses,
- $1\frac{1}{2}$ teaspoonfuls of soda,

Mix to a stiff batter with cold water. Bake for two and one half hours in a covered tin dish.

Mrs. John B. Sanderson, Groton, Mass.

BOSTON BROWN BREAD.

- 2 cupfuls of corn meal,
- 1 cupful of rye meal,
- 3 cupfuls of sour milk,
- $\frac{1}{2}$ cupful of molasses,
- 1 tablespoonful of soda,
- A pinch of salt,

Steam four hours, and bake twenty minutes.

Mrs. Dr. S. H., Marietta, Ohio.

BREAD FOR DYSPEPTICS.

Mix together Graham flour, water and a little salt until stiff enough to handle. Then make it into rolls about the size of a bologna sausage, and bake in a hot oven. Oatmeal may be used in the same way with a little flour, and let the mixture stand a few hours before baking.

M. E. D.

GRAHAM BREAD.

- $\frac{2}{3}$ of a cup of molasses,
- 1 pint of sweet milk,
- 1 teaspoonful of soda,
- A pinch of salt,
- 1 quart of Graham flour.

Miss E. Crandell, Hoosic, N. Y.

GRAHAM BREAD.

- 1 cup of Orleans molasses,
- 1 cup of home-made yeast,
- 1 quart of warm water,
- 1 dessert-spoonful of salt.

Stir in enough Graham flour to make a soft dough; pour into well buttered pans; let it rise an hour, then put it in the oven and bake an hour. This quantity will make two medium-sized loaves.

RUSKS.

- 2 eggs,
- 2½ cups of sugar.
- 1 tablespoonful of lard,
- 1 tablespoonful of butter,
- 1 quart of sweet milk,
- ½ nutmeg,
- 1 cupful of yeast,
- Flour enough to make a stiff batter.

Set it to rise. When light knead it moderately stiff, and let it rise again. After it is light, mold it into rolls, put them in a baking-pan and let them stand again until light, then bake half an hour.

A. M. H., Henry Clay, Del.

RUSKS.

Take a piece of bread-dough when ready to bake. Add

- 1 egg,
- ½ cup of butter or lard,
- ½ cup of sugar.

Mix them well. Roll out and cut with a biscuit-cutter. Let them rise before baking. If not quite stiff enough add flour. Bake in a quick oven.

Mrs. W. L. Watson, Kentland, Ind.

DRIED RUSK.

- 1 pint of warm milk,
- 2 eggs,
- $\frac{1}{2}$ cup of butter,
- $\frac{1}{2}$ cup of yeast,
- 1 teaspoonful of salt.

Set a sponge with these ingredients, leaving out the eggs, and stirring in enough flour till you have a thick batter. Early next morning add the eggs well-beaten, and flour enough to roll out. Let this rise in the bread-bowl two hours. Roll out into a sheet nearly an inch thick; cut into round cakes and arrange in your baking-pan two layers, one upon the other carefully. Let these stand for another half hour, and bake. When they are done, lift them apart, leaving one side soft. Pile loosely in a pan, and when the fire is declining for the night, set them in the oven and leave them till morning. Then take them out and put into a clean muslin bag and hang up to dry in the kitchen. Use the third day. Put as many as you need in a deep dish, and pour over them iced milk, or water if you cannot procure the milk. Take them out when soaked soft, drain them, and eat with butter. They will keep for weeks and grow better every day.

PARKER HOUSE ROLLS.

Dissolve

- 2 tablespoonfuls of white sugar,
- 1 teaspoonful of salt,
- $\frac{3}{4}$ of a teacup of good yeast,
- 1 cup of shortening in
- 1 quart of warm milk,
- 4 quarts of flour before sifting.

Put on the milk to scald, add the butter while hot. Then let this cool, and mix in enough flour to make a smooth batter. Then add the sugar, salt and yeast, and set it to rise. When light add

the rest of the flour, and knead in a loaf, let rise again, then cut out and put in a greased pan, and let them rise again; when light bake in a moderately hot oven. If wanted for breakfast mix them at night, but if for tea mix them in the morning.

Mrs. Ophelia M. Smith, Hadley, Mass.

PARKER HOUSE ROLLS.

1 teacupful of yeast,
1 tablespoonful of sugar,
A piece of lard the size of an egg,
1 pint of milk,
Flour enough to make a stiff batter.

Put the milk on the stove to scald, with the lard in it. Mix the salt, sugar and yeast into the flour. Add the milk, being careful not to put it in too hot. Knead thoroughly when mixed at night, and only slightly the next morning. Roll out an inch thick, and cut out with a large-sized biscuit-cutter. Spread a little butter on each roll and lap together. Let them rise very light, then bake in a quick oven.

Mrs. C. S. K., Springfield, Ohio.

TEA-ROLLS.

Scald a pint of milk. Add
1 tablespoonful of sugar,
 $\frac{1}{2}$ cup of yeast, and
Flour to make a batter.

Let this rise over night. In the morning add

$\frac{1}{2}$ cup of butter,
1 teaspoonful of salt,
2 eggs—whites of, well-beaten.

Mix this stiff, knead it well, and let it rise. Then knead again and roll it three fourths of an inch thick. Cut with a biscuit-cutter, and butter one half and roll the other half over it. Let it rise till very light. Then bake.

A. M. S., Windsor, New York.

SPICED ROLLS FOR LUNCHEONS.

Take a piece from your bread-dough, and roll it out a half inch thick, brush the top with melted butter, and cover thick with cinnamon and fine white sugar; commence at one side and roll up as jelly cake; then cut it an inch thick, and lay in a pan as biscuit, close together, and let them rise and bake twenty minutes.

BAKING POWDER BISCUIT.

- 1 quart of flour,
- A lump of butter the size of an egg,
- A pinch of salt,
- 2 heaping teaspoonfuls of baking powder.

Milk enough to make a stiff batter. Bake in a quick oven.

Carrie DePuy, East Troy, Wis.

BISCUIT WITHOUT SHORTENING.

- 1 quart of flour,
- A pinch of salt,
- 2½ heaping teaspoonfuls of Horsford's baking powder.

Enough milk, or milk and water, to make a soft dough. Roll out and cut as other biscuits. Bake in a quick oven.

LIGHT BISCUIT.

- 1 pint of sweet milk, warmed,
- ½ pint of lard, melted,
- 1 teacupful of white sugar,
- Butter size of an egg,
- 1 teaspoonful of salt,
- ½ pint of yeast.

Stir in enough flour to make a rather stiff batter. Mix this up early in the morning and let it rise till ten or half past ten, and add enough more flour to knead smooth, then let it stand to rise

till late in the afternoon, and mold into small tea-biscuit, cooked in time for supper. This quantity makes about fifty biscuit an inch and a half in diameter. Serve hot.

Mrs. A. Winger, Springfield, Ohio.

SODA BISCUIT.

- 1 pint of sour cream,
- 1 teaspoonful of soda.

Flour to mix as soft as possible, and cut rather thin.

Miss A. M. Taft, Fountain, Dakota Territory.

PUFFETS FOR TEA.

- 3 eggs,
- 1 cup of sugar,
- $\frac{2}{3}$ cup of butter,
- 1 pint of sweet milk,
- 3 pints of flour,
- 3 teaspoonfuls of baking powder.

Bake in muffin-rings and serve warm.

M. A. L., Central City, Neb.

GERMAN PUFFS.

- 4 eggs,
- 1 pint of sweet milk,
- 5 tablespoonfuls of sifted flour,
- 1 teaspoonful of salt.

Beat the eggs separately until very light. Then add a little flour and a little milk to the yolks, taking care that there are no lumps. Add the whites last. Bake and serve immediately with butter sauce or very rich liquid sauce.

Mrs. Lizzie Bailey, Monticello, Ark.

BREAKFAST COFFEE-CAKE.

Take a piece of bread-dough and add one half cup of sugar and a tablespoonful of melted butter, then roll out an inch thick

and put on a greased pie-pan, brush the top with melted butter and cover thick with cinnamon and sugar; let it rise and bake quick. Cut in long, narrow strips to serve. Eat hot or cold. It is nice made Saturday with the other baking, to use Sunday morning for breakfast.

CRACKERS.

- 1 egg—white only,
- 1 tablespoonful of butter,
- 1 teacupful of sweet milk,
- $\frac{1}{2}$ teaspoonful of soda,
- 1 teaspoonful of cream tartar.

Mix very stiff, beat well, roll thin and bake.

Julia C. Melton, Opelika, Ala.

CREAMED CRACKERS.

Take a small dishful of fresh, tender crackers (tea crackers are best), pour boiling water over them, and let them stand till they are partially soaked; have ready, hot, three fourths of a pint of cream, in which has been melted a piece of butter the size of a walnut, and salt to taste. Pour this over the crackers and eat while hot.

A. M. P., Brownville, Ind.

EGG CRACKNELS (CREAM CRACKERS).

- 1 quart of flour,
- 1 large pinch of salt,
- 5 tablespoonfuls of sugar,
- 1 teaspoonful of baking powder,
- 4 tablespoonfuls of butter,
- 4 eggs.

Sift together flour, sugar, salt, and powder; rub in the butter cold, add the eggs beaten, and mix into a firm, smooth dough. Flour the board, turn out the dough, and give it a few minutes'

rapid kneading; cover with a damp towel fifteen minutes; then roll it out to the thickness of one eighth of an inch. Cut out with a biscuit-cutter. When all are cut out have a large pot of boiling, and a large tin pan of cold water. Drop them a few at a time into the boiling water. When they appear at the surface and curl at the edges take them up with a skimmer and drop them in the cold water. When all are thus served, lay them on greased baking-tins and bake in a fairly hot oven fifteen minutes.

GRAHAM GEMS.

- 1 pint of sour milk,
- 2 tablespoonfuls of molasses,
- 1 heaping teaspoonful of soda.

Thicken with Graham flour and drop them, with a spoon, half the size you want them when baked.

Mrs. A. B. Crockett, Hornellsville, N. Y.

GRAHAM GEMS.

One pint of tepid water, a pinch of salt, and Graham flour enough to make a batter that will drop heavy from a spoon. The success in making gems depends upon having the gem-pan hot, well greased, and a very hot oven to bake. Tepid water in mixing, prepares the flour for cooking quickly. We prefer the iron gem-pans.

GRAHAM GEMS.

- 3 eggs,
- 3 tablespoonfuls of sugar,
- 1 pint of sweet milk,
- Graham flour enough to thicken it.

Drop into the gem-pans. Cook quickly. A little soda or baking powder may be added if desired.

S. E. R., Chesterfield, Va.

GRAHAM GEMS.

- 1 egg,
- 1 pint of milk,
- 1 pint of Graham flour.

This makes a thin batter, but if the irons are hot, will rise very light.

CORN MEAL GEMS.

Pour boiling water over one pint of meal to make a stiff dough. When cool, add one egg, a pinch of salt, and sweet milk enough to drop from the spoon. Fry in as little hot lard as possible, and when nicely browned take them up and serve.

Mrs. W. B. R., Jackson, Mich.

MUFFINS.

- 1 egg,
- $\frac{1}{2}$ cup of butter and lard mixed, melted, and poured into
- 1 pint of sweet milk,
- 3 teaspoonfuls of baking powder, sifted with enough flour to make a stiff batter.

Beat it hard and bake in gem-pans. These are excellent made of Graham flour.

Mrs. R. W. Thorne, Tiblow, Kan.

BUTTERMILK MUFFINS.

- 2 eggs,
- 1 quart of buttermilk,
- 1 teaspoonful of soda dissolved in
- 1 tablespoonful of hot water,
- 1 teaspoonful of salt,
- Flour enough to make a good batter.

Beat the eggs well; add them to the buttermilk; then the flour, salt, and soda—pour in the muffin-pans and bake in a quick oven.

Miss Bettie Ferguson. Stockton. Ala.

PARK HOUSE GRAHAM MUFFINS.

4 eggs,
1 teacupful of brown sugar,
2 tablespoonfuls of melted butter or lard,
 $\frac{1}{2}$ teacupful of good yeast,
A pinch of salt,
2 quarts of Graham flour.

Milk enough to make a stiff batter. Mix and let it rise over night. In the morning fill the muffin-rings half full and bake in a quick oven.

Mrs. Julia F. Fisher, Circleville, Ind.

CREAM MUFFINS.

3 eggs—the yolks well-beaten,
1 tablespoonful of butter,
1 pint of sweet cream,
 $\frac{1}{2}$ a teaspoonful of salt.
Flour enough to make a stiff batter,
Whites of eggs beaten to a froth.

Fill the hot, well-greased muffin-rings half full with the batter. Bake quick.

Mrs. D. D. H., Marion, Va.

CORN MEAL MUFFINS.

2 eggs.
2 tablespoonfuls of sugar,
1 pint of sour cream,
1 cup of corn meal,
 $\frac{1}{2}$ cup of flour,
1 teaspoonful of soda.

Bake in muffin-rings, in a quick oven.

Mrs. R. W. Thorne, Tiblow, Kansas.

WAFFLES.

2 eggs,
 $\frac{1}{2}$ cup of butter,
4 cups of flour,
2 teaspoonfuls of baking powder,
Milk sufficient to make a thin batter.

Beat the yolks and whites separately. A new waffle-iron should always be greased well and burnt off two or three times before using. Also be sure and grease both sides of your iron well before baking and have them pretty hot before dropping in the batter.

WAFFLES.

3 eggs--whites and yolks beaten separately,
1 tablespoonful of butter, or a piece the size of a
hen's egg,
 $\frac{1}{2}$ a teaspoonful of soda, or a teaspoonful of baking
powder,
A pinch of salt,
1 quart of flour.

Mix all together with sour cream enough to make a batter; cook in waffle-irons over the coals of fire till of a light brown color.

Mrs. Carrie Bell, Eminence, Ky.

CORN BREAD

1 egg,
1 pint of sour milk,
 $\frac{1}{2}$ teaspoonful of soda
 $\frac{1}{2}$ cup of water,
 $\frac{1}{2}$ teaspoonful of salt
1 tablespoonful of lard or butter.
Meal enough to make a thin batter.

Bake in a quick oven.

Mrs. S. A. Janney, Carthage, Mo.

STEAM CORN BREAD.

- 4 cups of corn meal,
- 2 cups of flour,
- 2 cups of sweet milk,
- 2 cups of sour milk,
- 1 cup of molasses,
- 1 teaspoonful of soda,
- 1 teaspoonful of salt.

Steam three hours and a half or longer. To be eaten hot.

Mrs. E. B. Buckingham, Springfield, Ohio.

DELICATE CORN BREAD.

- 1 pint of sour or sweet milk,
- 1 teaspoonful of soda, or baking powder,
- 1 tablespoonful of lard,
- A pinch of salt.

Stir in white meal enough to make a batter the consistency of sponge cake. Bake half an hour, or twenty minutes, by a quick fire.

Mrs. W. B. R., Jackson, Mich.

CORN PONE.

- 2 quarts of sweet milk,
- 8 teacupfuls of corn meal,
- 4 teacupfuls of flour,
- 1 teaspoonful of salt,
- 1 teacupful of molasses.

Mix and bake three hours in a very slow oven.

Mrs. Robert Beckett, Fair Haven.

CORN MEAL PONE.

Pour water over one quart of white meal to make a batter stiff enough to handle. Mix in small loaves one inch thick, and bake three hours.

SWEET JOHNNYCAKE.

1 cup of coarse chopped suet,
1 cup of sour milk,
1 cup of sugar,
1 teaspoonful of soda,
A pinch of salt.
Corn meal enough to make a thin batter.

Bake in a long pan for half an hour.

Mrs. T. K. M. B., Chelsea, Vt.

SOUTHERN HOECAKE.

Sift any quantity of meal you may desire in a pan, and pour on water enough to make a batter as thick as for pancakes. Pour enough in the skillet, with a little lard in it, to make a thin cake. Cook slow, and turn once.

Mrs. W. B. R., Jackson, Mich.

SUGGESTIONS AND RECIPES FOR PIES AND PUDDINGS.

To be a good pie baker can only be accomplished by continual practice. One may take the best recipe and fail, but do not let this discourage you.

The secret of making good pies, is to use as little water as possible to get the dough into shape.

Put a cupful of lard to a quart of flour, and a teaspoonful of salt. This should make four crusts, either two pies with covers or four without. Work the lard in the flour with your fingers until it is thoroughly mixed through before adding the water, then only a little and press the dough together hard, then turn out on a well-floured board and roll only one way.

The under crust should be a little the thickest.

If it is a fruit pie, dust a little flour on the bottom before putting your fruit in, and in making pies of fresh fruits put your sugar in the bottom.

When you make a pie without an upper crust, it is always desirable to have a very heavy edge; make this by wetting the edge and laying on a narrow strip; pinch it up together, or when cutting the crust around the edge of the pan hold the knife well under the outer edge of the pan and pinch it between the thumb and finger right on top of the pan.

A rolling-pin is best not to be washed; scrape the dough off well and rub with a dry towel. In this case it will always be dry and if well floured, it will never stick.

In warm weather keep the paste on ice till wanted to bake. It

improves pastry very much to lie on ice a couple of hours before using.

A well-beaten egg rubbed with a bit of cloth over the lower crust of pies, will prevent the juice from soaking through it.

Puff paste should always be made of sweet, solid butter.

The juice of fruit pies, if thickened with a level teaspoonful of corn-starch to a pie, will not boil over.

Always beat eggs separately.

If a mold is used for boiling puddings, be sure to have it well greased.

A bag or cloth should be wrung out of hot water and well floured.

In boiling puddings, always put them into boiling water.

Boiled and steam puddings require nearly twice as much time as baked.

When a pudding is boiled in a mold, take it from the water and plunge it immediately into cold water, then turn it out immediately; this will prevent it from sticking.

Pumpkin flour can be had at any grocery, which makes as nice pies as the fresh pumpkin, with less trouble, and full directions on each box.

It is well in all cooking to take advantage of all the modern improvements; oftentimes agents bring things to your door that cannot be had at the stores; if you see it is going to be useful to you, it is well to provide it, as when you want it you may be unable to find it.

In baking pies the time for cooking varies, also the heat of the oven; where green apple pie takes from thirty to forty minutes, a rich lemon pie would take only about twenty.

A very flaky, nice pie-dough is made by adding a level half teaspoonful of baking powder to a quart of flour, in which case lessen the quantity of shortening.

Some always grease their pie-pans; this is the safest if the pie is to be removed to a plate before putting on the table. Others only dust the pan with flour. One's own experience must be the judge which is the best way.

A marble slab is very desirable to have, as it keeps the dough cold and firm—in fact it is almost impossible to make puff paste without it.

PIE CRUST.

- 1 heaping teaspoonful of baking powder,
- 2 quarts of flour,
- 1 teacupful of lard,
- 2 teacupfuls of water,
- A pinch of salt.

Mix well together, and sift a little flour on the molding-board before rolling it out. This will make enough crust for four or five pies.

Mrs. W. E. Boughton, Bronson, Mich.

MRS. E'S PIE CRUST.

- 4 cups of flour,
- 2 cups of butter and lard mixed,
- 1 cup of ice water,
- A pinch of salt.

This makes enough dough for four pies.

CREAM PIE CRUST.

To one pint of sifted flour add one even teaspoonful of baking powder, and sweet cream enough to wet the flour, leaving the crust a little stiff. This is enough for two pies.

PUFF PASTE.

To each pound of flour allow a pound of butter; use half of the butter with the flour, and cold water enough to mold it, roll it out quite thin, and put on half the butter that remains in small bits; dredge this with flour, roll up the paste, then roll it out again, thin: put on the rest of the butter and roll up as before; repeat this until the butter is all used up. It must be done quickly; be careful not to handle it any more than you can help. Put in a cool place until you are ready to use it.

CHICKEN PIE CRUST.

Take a quart measure full of flour, and mix with it four teaspoonfuls of baking powder, a pinch of salt, and one teacupful of lard. Moisten with sweet milk sufficient to roll. Roll out once, spread with butter, lap it over, and roll again. It is then ready to put on the pie.

Mrs. A. H. T., Berlin Heights, Ohio.

CRUST FOR TARTS.

Rub one teacupful of lard into three teacupfuls of flour, and a pinch of salt. Beat the white of one egg slightly, and add five tablespoonfuls of water to it, and mix it into the flour. Do not mix more than necessary, and it will be a flaky crust.

A. H. T., Berlin Heights, Ohio.

PIE SHELLS.

Make a rich pie crust, and line the pans or old saucers; prick them with a fork, and bake in a quick oven. Put them in a crock or bread-box and when needed fill with cranberry sauce, apple sauce or any canned fruit you may have open. Another way to use them is to make a custard of any kind, put one of the shells in a pie-pan, fill it with the custard, and bake. These are convenient to have in case of unexpected company.

APPLE PIE.

Take ripe apples, that will bake well, cut in halves and core. Line a pan with crust as for any pie; then place in the apples round side down. Make a paste of sugar, butter, and nutmeg, fill the cores of the apples, and bake to a light brown.

A. M., Greenville, Va.

GREEN APPLE PIE.

Peel and core moderately tart and ripe apples, cut them into very thin slices; fill the under crust, and put a small teacupful of brown sugar over it; add half a teacupful of hot water, and a

little flour dusted over all. Add the upper crust, and bake in a moderate oven about forty minutes. Never use sweet apples for pies.

DRIED APPLE PIE.

Stew dried apples soft, in as little water as possible; sweeten to taste, and add a few strips of orange peel or one slice of lemon; flavor with a very little spice. Put all through a coarse sieve, sweeten and season before putting in the pie-pans; stir in a beaten egg. Bake with two crusts, rolled thin, and warm it slightly before eating.

APPLE TARTLETS.

Cut from puff paste twelve round pieces two inches in diameter, place in tart-pans, and press firm into the scallops, lay in each some chopped apple and a little sugar; bake them in a moderate oven, and let them cool. Whip a little cream very stiff, add a little sugar and a drop of essence of lemon or vanilla; just before wanted place a little cream on each tartlet, and two strips of red currant jelly in the form of a cross.

Mrs. J. S. Crowell, Springfield, Ohio.

APPLE CUSTARD PIE.

Peel, core, and stew sour apples. Mash them very fine, and for each pie allow the yolk of

- 1 egg,
- 1 cup of sugar,
- $\frac{1}{2}$ of a cup of butter,
- $\frac{1}{4}$ of a nutmeg, grated.

Bake with only one crust, the same as pumpkin pie, and use the white of the egg as frosting, to be spread on after the pie is done. Brown it nicely, by returning it to the oven for a few minutes.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

APPLE CUSTARD PIE.

6 eggs,
1 cup of white sugar,
3 cups of stewed apple,
1 quart of milk.

Make the stewed apple very sweet, and let it cool. Beat up the yolks of the eggs with the apple, and season with nutmeg, or allspice. Stir in the milk gradually, beating it well; lastly add the whites. Bake with only one crust. This makes three pies.

Mrs. C. S. K., Springfield, Ohio.

BOILED CIDER PIE.

1 egg,
 $1\frac{1}{2}$ cups of sugar,
 $\frac{1}{2}$ cup of boiled cider,
3 tablespoonfuls of flour,
2 cups of cold water.

This makes two pies, baked with only one crust.

Mrs. G. H. T., Manlius, New York.

CHERRY PIE.

Stem and stone the cherries. Cover the bottom of a long tin with the paste, then put in the fruit, to which add one teacupful of sugar and one teacupful of flour. Bake with two crusts.

Hattie E. Davison, Grovedale, Mo.

CHEESE CAKE PIE.

3 eggs,
1 cup of sugar,
1 quart of soft smear kase.

Mix well together and pour into a rich pie crust. Bake without an upper crust. This make two pies.

Christie Irving.

CHESS PIE.

- 4 eggs,
- 2 cupfuls of sugar,
- 1 cup of sweet cream,
- $\frac{3}{4}$ of a cup of butter,
- 1 tablespoonful of flour.

Flavor with nutmeg. Cover the pans with crust, pour in the mixture, and grate nutmeg over it. There is no upper crust. Bake as custard pie.

Mrs. James Gladden, Stockwell, Ind.

CREAM PIE.

Bake a lower crust and set away till cool. Then take three fourths of a cup of sweet cream, sweeten it, and flavor with essence of lemon. Whip it up thick, spread it on the crust, and set it away in a cool place several hours before using.

CREAM PIE.

- 1 cup of sweet cream,
- 2 heaping spoonfuls of sugar,
- 2 heaping spoonfuls of corn-starch, or flour.

Flavor with lemon. Bake as custard pie.

Mrs. K. A., St. Clair, Nevada.

CORN-STARCH PIE.

- 1 quart of milk,
- 2 eggs—yelks,
- 2 tablespoonfuls of corn-starch,
- 2 cups of sugar.

Mix the starch in a little milk, boil the rest of the milk to a thick cream; beat the yelks and add starch, put in the boiled milk and sugar; bake with an under crust only, beat the whites with two

tablespoonfuls of sugar, and put on the top of the pies, and when done return to the oven and brown.

COCOANUT PIE.

2 eggs,
3 tablespoonfuls of sugar,
1 cup of grated fresh cocoanut,
1 pint of milk,
1 tablespoonful of corn-starch,
Small piece of butter.

Bake with one crust. One half a cup of dessicated cocoanut, soaked in the milk three or four hours, may be used if you cannot get the fresh.

Mrs. Geo. H. Knight, Mexico, N. Y.

CURRANT PIE.

1 egg,
1 cup of sugar,
1 cup of ripe currants.

Beat the egg and sugar together, and pour it over the currants. Bake with two crusts.

Mrs. H. E. D., Clarks, Pa.

CUSTARD PIE.

3 eggs,
1 cup of sugar,
1 quart of milk,
1 tablespoonful of corn-starch,
1 teaspoonful of vanilla,
A small pinch of salt.

Beat the sugar and eggs together; mix in the other ingredients well, and bake on one crust. This makes two pies.

Mrs. A. A. Davidson, Milan, Tenn.

CUSTARD PIE.

2 large eggs,
3 tablespoonfuls of sugar,
A little salt.

Line the pie-plate with a crust, and pinch it up around the edge. Pour in the custard with milk enough to fill the plate, and grate some nutmeg over it. Bake carefully, until the centre is firm, in a slow oven. This makes one pie.

H. M. H., Cattaraugus, N. Y.

ELDERBERRY PIE.

$\frac{1}{2}$ pint of berries to a pie,
1 tablespoonful of good vinegar,
 $\frac{1}{2}$ teaspoonful of lemon essence,
2 tablespoonfuls of water,
A little sifted flour, and sweeten to taste.

Bake with two crusts.

Mrs. E. M. R., Vaughnsville, Ohio.

GRAPE PIE.

1 egg,
1 teacupful of sugar,
1 heaping teacupful of grapes.

Beat the egg and sugar together; then add the grapes, one tablespoonful of flour, and a little butter. Bake with two crusts.

Mrs. M. DePouter, New Haven, Vt.

HUCKLEBERRY PIE.

Make crust as for any berry pie. Fill with nicely prepared berries, sprinkle with flour and sugar. Add a little water and two tablespoonfuls of vinegar. Add a top crust and bake well.

Mrs. E. Cowles, Berryville, Mich.

IRISH POTATO PIE.

Prepare fine mashed potatoes the same as for the table; add to a quart of the mixture two eggs, one half cup of milk, sweeten to taste; pour into the paste and grate nutmeg over the top. Bake without an upper crust.

JELLY PIE.

5 eggs—reserving the whites of
2 eggs,
1 cup of sugar,
1 cup of jelly, }
 $\frac{1}{3}$ cup of butter. } Beat together

Mix it all together, and bake on one crust. Beat the whites of the eggs with sugar enough to make it as thick as icing. Spread this over the pie when it is done. If desired, brown it a little in the oven.

L. F. C., Seal, Ala.

LEMON PIE.

1 egg,
2 teacupfuls of white sugar,
1 tablespoonful of butter,
2 teacupfuls of boiling water,
2 small tablespoonfuls of corn-starch,
2 lemons.

Dissolve the corn-starch in a little cold water, then put it in the boiling water; add the sugar, and let it boil a few minutes. Set it aside and when cool add the butter, egg, and the juice and grated rinds of the lemons. This makes three pies; by adding more water to the above quantity, it will be enough for four.

Mrs. A. Winger, Springfield, Ohio.

LEMON PIE.

- 2 eggs,
- 1 cup of sugar,
- 1 cup of sweet cream,
- 2 tablespoonfuls of melted butter,
- 2 tablespoonfuls of flour, or
- 1 level tablespoonful of corn-starch,
- 1 lemon, grated.

This makes one pie with one crust.

Miss M. C., Troy, Pa.

LEMON CUSTARD PIE.

- 2 eggs,
- 1 cup of granulated sugar,
- 1 cup of water,
- 1 tablespoonful of butter,
- 1 tablespoonful of corn-starch dissolved in water.

Grate the rind; then peel off the thick, white skin, and grate the rest of the lemon, being careful to remove the seeds. Save out one of the whites, and beat to a stiff froth with a tablespoonful of sugar; put this on the top after it is baked and return to the oven until it is a delicate brown.

MINCE MEAT FOR PIES.

- 3 pounds of boiled beef,
- 1 pound of suet,
- 3 pounds of brown sugar,
- $\frac{1}{2}$ peck of apples,
- 2 pounds of raisins,
- $1\frac{1}{2}$ pounds of currants,
- 1 pound of citron,
- 1 nutmeg, grated,
- Mace—5 cents worth of powdered,
- Allspice and cinnamon to suit the taste.

Chop the meat, suet and apples fine. Then put them together with the seasoning. Slice the citron fine. Pour on sweet cider

to make a thick batter of it, and warm it thoroughly. It is seasoned through so much better.

Mrs. A. K., Springfield, Ohio.

MOCK MINCE PIE.

$\frac{1}{2}$ cup of molasses,
 $\frac{2}{3}$ cup of water,
 $\frac{2}{3}$ cup of vinegar,
1 cup of sugar,
1 cup of bread crumbs,
1 cup of chopped raisins,
1 tablespoonful of cloves,
1 tablespoonful of cinnamon,
1 nutmeg, grated,
Butter the size of a hen's egg.

Mix this all together and put it on the stove to heat thoroughly, stirring often. Bake with two crusts.

Mrs. Mollie I. P. Boone, New Carlisle, Ohio.

PEACH PIE.

Line a pie-pan with a rich paste. Peel, halve and seed peaches enough to fill the pan. Then sprinkle over the pie two tablespoonfuls of flour, one cup of sugar, or more, to suit the taste. Fill the pan with thick, sweet cream, and bake till done.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

PUMPKIN PIE.

4 eggs,
3 cups of sugar,
3 pints of milk,
1 quart of pumpkin, strained,
1 teaspoonful of ginger,
4 teaspoonfuls of cinnamon.

This is enough for two pies.

L. H. B., Postville, Iowa.

PUMPKIN PIE.

Cook the pumpkin well, and strain it. Take

- 5 eggs,
- 3 cups of sugar,
- $\frac{3}{4}$ of a cup of butter,
- 2 tablespoonfuls of ginger,
- 1 pint of cooked pumpkin, and
- 1 quart of new milk.

This will make three pies.

Mrs. A. M. Taft, Fountain, Dakota Ter.

PINE-APPLE PIE.

- 5 eggs,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of butter,
- 1 cup of sweet cream,
- 1 pine-apple, grated.

Beat the butter and sugar to a cream, add the beaten yolks of the eggs, then the pine-apple and cream, and lastly, the beaten whites whipped in lightly. Take each section out with a steel fork, and cut off the blossom, then chop them up very fine and add them to the grated core or heart. Bake with an under crust only.

Mrs. M. P., Chesterfield, Ohio.

POT-PIE.

Cut veal, beef, or chicken into pieces and put into boiling water enough to cover, with two slices of bacon; cover closely and boil an hour and season to taste; make a batter of two well-beaten eggs, two cups of milk, teaspoonful of baking powder, and flour to make a batter; drop in separate spoonfuls while boiling, and cook five minutes; serve immediately.

RASPBERRY PIE.

Line the pan with a good crust, and fill with ripe berries, regulating the quantity of sugar required by the sweetness of the berries. Dredge on a little flour and small bits of butter over the top; wet the edge of the crust, put on the upper crust and pinch the edges close together, taking care to prick holes in the upper one to allow the air to escape. Bake half an hour.

RHUBARB PIE.

Line a pie-tin with rich paste. Wash the rhubarb and cut up into inch pieces without peeling the skin off. Mix with sugar, and put into the crust, being careful to sprinkle flour upon the bottom first. Put on the upper crust and pinch the edges firmly together. No water should be put in, as the fruit makes sufficient juice itself.

RHUBARB CUSTARD PIE.

Line a pie-plate with crust, and put in a layer of sliced rhubarb covered with sugar. Make a custard as for custard pies, fill up the plate with custard and bake. If wanted very nice, use only the yolks of eggs in making custard. Then beat the whites to a stiff froth and lay over the pie when done. Set in the oven again to harden.

X.

RAISIN PIE.

Boil one pound of raisins,
1 cup of molasses,
1 quart of water together for one hour.

Then add one tablespoonful of flour, a small piece of butter, spice to suit the taste, and bake with two crusts. This quantity makes three pies.

Mrs. W. Damon, Leominster, Mass.

SQUASH PIE.

6 eggs,
2 cups of sugar,
1 quart of milk,
1 quart of stewed squash,
2 tablespoonfuls of cinnamon,
 $\frac{1}{2}$ of a nutmeg, grated.

Bake with only one crust. This quantity will make three four pies.

L. H. B., Pottsville, Iowa.

SQUASH PIE.

Boil the squash until well done. Add a little salt, and press it through a coarse sieve. Then to every teacupful of squash add one egg, one half cup of sugar, one teaspoonful of flour, and nutmeg to season. Line a deep pie-plate with paste, thin the squash with milk and fill the plate; sweet cream or a small piece of butter adds to the flavor of the pie.

Mrs. A. L. Fish, South Deerfield, Mass.

SWEET POTATO PIE.

Slice cold, boiled sweet potatoes as thick as bread, and lay them in the pie-plate that is covered with paste. Put in one tablespoonful of vinegar, two tablespoonfuls of sugar. Fill the plate with water and sprinkle bits of butter and a little flour. Season with allspice and bake with an upper crust.

Mrs. W. B. Reid, Jackson, Mich.

SWEET POTATO TARTS.

5 eggs,
1 teacupful of sugar,
1 teacupful of butter,
2 tablespoonfuls of brandy,
A little nutmeg or cinnamon.

One pound of potatoes, boiled and mashed with a pinch of salt, and milk to make it moist. Beat the butter and sugar first, and

then add the potato a little at a time. Beat up the eggs and stir them in. Then add the brandy and flavor. Line the pie-pans with a crust; fill and bake the same as pumpkin pie. This quantity will make three or four tarts.

L. G., Cuckoo P. O., Va.

TARTS.

Make crust as for pies. Roll very thin, and cut with a biscuit-cutter, pricking half of the number with a fork, to keep them from blistering. In the remaining half cut three holes with your thimble. Bake in a quick oven. Will need close watching, as they scorch easily. Prepare for the table by placing jelly on the pricked crust, and placing one with holes over it.

S. F. Mills, Rosetta, Ill.

TRANSPARENT PIE.

3 eggs,
2 tablespoonfuls of sugar,
1 cup of rich cream,
3 tablespoonfuls of jelly,
Flavor with lemon.

This makes one pie. Bake with one crust.

Mrs. Dr. H., Pilot Grove, Mo.

GREEN TOMATO PIE.

Pare and slice five or six green tomatoes. Have the under crust ready, and put them in it. Add

$\frac{1}{2}$ teacupful of vinegar,
1 cup of sugar,
A small piece of butter.

Sprinkle over it a little allspice and flour. Put on the top crust, and bake in a moderately hot oven.

Mrs. Jane M. Page, Baldwin, Mich.

TOMATO PIE.

Remove the skins from four large, ripe, yellow tomatoes, slice thin into your pie-crust; add four tablespoonfuls of sugar, one tablespoonful of vinegar, a small lump of butter, and a tablespoonful of flour. Put strips across the top. Bake slow till thoroughly done.

VINEGAR PIE.

1 cup of molasses,
1 cup of sugar,
1 cup of vinegar,
1 cup of flour,
3 cups of water,
Boil this all together, and let it cool.

Flavor with lemon, and make it as you would custard pie.

Mrs. E. M. Y., Herndon, Va.

WASHINGTON PIE.

1 egg,
1 cup of sugar,
 $\frac{1}{3}$ cup of butter,
 $\frac{1}{2}$ cup of sweet milk,
1 teaspoonful of cream tartar,
 $\frac{1}{2}$ teaspoonful of soda,
 $1\frac{1}{3}$ cups of flour,

Bake on three round tins. When done, put jelly or jam between, and serve with corn-starch sauce.

Harriet H. Gardner, Marysville, Mich.

APPLE DUMPLING.

Take light bread-dough, and shorten with a little butter. Roll and cut into balls the size of dumplings. Drop these into boiling water, with a little salt added. Boil one or one and a half hours.

Have ready a dish of apple sauce, break open the dumplings and spread with the sauce. Put the dumplings together again, and serve with sweetened milk. In this case you know that the apples are done.

Mrs. A. C. Tinkey, Lexington, Ohio.

BAKED APPLE DUMPLINGS.

Peel and cut in halves good cooking apples, and remove the cores from each half. Then fill the vacancies with sugar, and place the halves together again. Prepare dough as for biscuit, roll thin, and cut in large pieces enough to wrap around each apple. Bake slowly. When done serve with sauce.

Sarah J. Carter, Cynthiana, Ind.

BAKED APPLE PUDDING.

4 eggs, the yolks of,
6 large pippins, grated,
3 tablespoonfuls of butter,
 $\frac{1}{2}$ cup of sugar,
The juice and half the peel of one lemon.

Beat the sugar and butter to a cream, stir in the yelk and lemon with the grated apples. Pour in a deep pudding-dish to bake. Whip the whites and add them last. Grate a little nutmeg over the top. Eat cold with cream.

S. E. R., Chesterfield, Va.

BROWN BETTY.

Pare and core a dozen large, juicy apples. Chop fine with a hash-knife. Butter a deep pudding-dish, place first a layer of chopped apples, some bits of butter strewed over them. Then sprinkle with white sugar, flavor with nutmeg, lemon essence, or the juice and a little of the rind of a lemon. Next a layer of bread crumbs, then a layer of apples, and so on till the dish is full, finishing with a layer of bread crumbs. Send it to the table hot or cold, and eat with cream sauce.

BIRD'S NEST PUDDING.

Pare six large, tart apples, cut them in two pieces, take out the cores and lay them in a pudding-dish or pan. Fill the centre of the apples with sugar, cinnamon and nutmeg. Make a rich custard and pour it over the apples. — Bake half an hour, and serve with sauce.

Mrs. C. S. K., Springfield, Ohio.

COTTAGE PUDDING.

2 eggs,
1 cup of sugar,
Butter size of a walnut,
 $\frac{1}{2}$ cup of milk,
 $1\frac{1}{2}$ cups of flour,
2 teaspoonfuls of baking powder.

Bake twenty minutes and serve with lemon sauce.

CHERRY PUDDING.

2 eggs,
1 cupful of sweet milk,
2 teaspoonfuls of baking powder.

Flour enough to make a stiff batter, and as many cherries as can be stirred in. Bake half an hour and serve with sugar and cream.

STALE CAKE PUDDING.

Take pieces of cake that are getting dry, and toast in the oven. Then break into dishes and pour cream over it. It is a good way to use up dry cake.

J. M. R., Eagle Lake, Minn.

CHOCOLATE PUDDING.

Stir four tablespoonfuls of grated chocolate into a quart of boiling milk. When it is beaten smooth add the yolks of five

eggs, and two tablespoonfuls of corn-starch dissolved in a little milk. Stir until it thickens, and flavor with vanilla. Pour the mixture in a pudding-dish, and bake till well set. Beat the whites of five eggs very light, add five tablespoonfuls of pulverized sugar, and spread over the top. Bake to a delicate brown.

H. F. C., College Hill, Ohio.

ENGLISH PLUM PUDDING.

9 eggs,
1 pound of sugar,
1 pound of chopped suet,
1 pound of stoned raisins,
1 pound of dried currants,
 $\frac{1}{4}$ pound of dried citron,
1 pound of flour,
1 tablespoonful of mixed spice,
 $\frac{1}{2}$ wine-glass of brandy.

Add sufficient milk to mix it quite stiff. Have a strong cloth, well-floured, ready, and in tying it leave plenty of room for it to swell. Put it into boiling water and let it boil nine hours, keeping it well covered. Sauce to suit the taste. This one is the most used:

2 quarts of milk,
 $\frac{3}{4}$ of a cup of sugar,
1 teaspoonful of butter,
1 heaping tablespoonful of corn-starch.

Leave out enough milk to moisten the corn-starch, sugar and butter to a thick batter, and pour into the rest of the milk when boiling. Let it cook three minutes.

Mrs. E. C. W., Mt. Vernon, Ohio.

DELICIOUS PUDDING.

Bake a common sponge cake in flat-bottom pudding-dish; when ready for use, cut in six or eight pieces; split and spread with butter, and return them to the dish. Make a custard with four

eggs to a quart of milk, flavor and sweeten to taste; pour over the cake and bake one half hour. The cake will swell and fill the custard.

CRANBERRY PUDDING.

1½ cupfuls of sour milk,
1 teaspoonful of soda,
¾ of a cup of molasses,
1 teaspoonful of salt,
3 cupfuls of flour.

Stir well together, and add two cupfuls of raw cranberries. Pour in a buttered tin and steam one and one half hours. Eat with sauce.

Mrs. S. L. B., Lynnfield, Mass.

FIG PUDDING.

5 eggs,
¼ pound of figs chopped fine,
¼ pound of bread crumbs,
¼ pound of sugar (brown),
¼ pound of suet,
¼ pound of candied lemon peel and citron,
1 nutmeg.

Mix thoroughly, put into a mold, and boil or steam four hours.

GRITS PUDDING.

4 eggs,
½ pint of sugar,
1 tablespoonful of butter,
½ teaspoonful of ginger,
1 pint of cold grits, and
Enough sweet milk to soften.

Beat together and bake in a buttered-pan. Serve with or without sauce.

Mrs. S. C. Davidson, Wooten, Ala.

FRENCH PUDDING.

Dissolve one cup of tapioca farina in a quart of cold milk, for an hour, then boil it eight or ten minutes, in a double boiler. Take it off the fire and when cool add

- 1 dessert-spoonful of sugar,
- 4 eggs well-beaten,
- A small piece of butter,
- A little salt, and
- $\frac{1}{2}$ a teaspoonful of vanilla.

Serve cold with the following sauce:

- 2 eggs, yolks of,
- $\frac{1}{2}$ pint of milk,
- 1 cup of sugar, and

The whites are whipped and put on top of the pudding.

HASTY PUDDING.

Put a quart of milk in a crock and set it on the stove to cook. As soon as it comes to a boil, sift in the flour, a little at a time, stirring it well till it is thick and stiff. Serve with sweetened cream or thickened milk, made in this way: take a piece of butter size of a walnut, one heaping tablespoonful of sugar, and one of flour. Cream this together, and pour on a pint of milk. Let this cook ten minutes. Flavor to suit the taste.

BOILED INDIAN PUDDING.

- 2 eggs, well-beaten,
- $1\frac{1}{2}$ cups of sour milk,
- 1 small teaspoonful of saleratus dissolved in the milk.

Then sift in dry corn meal until of the consistency as if for griddle-cakes (perhaps a little thicker). Stir in a teacup of dried fruit—cherries are the best. Put in a bag and boil one hour. For sauce, sweetened cream flavored with nutmeg.

INDIAN PUDDING.

Scald one cup of meal in one quart of milk; when cool, add

2 eggs,
 $\frac{1}{2}$ cup of sugar or molasses,
1 teaspoonful of allspice,
1 quart of milk,
A pinch of salt,

Bake three hours slowly.

Mrs. W. B. R., Jackson, Mich.

KENTUCKY PUDDING.

3 eggs,
 $2\frac{1}{2}$ cupfuls of sugar,
 $\frac{3}{4}$ of a cup of butter,
1 cup of cream,
3 tablespoonfuls of flour,
1 teaspoonful of lemon essence.

Bake in one crust, as for custard pie.

Mrs. Carrie Bell, Eminence, Ky.

LEMON PUDDING.

4 eggs—the yolks,
1 cup of sugar,
1 quart of milk,
1 pint of bread crumbs,
1 teaspoonful of butter,
The grated rind of one lemon.

When well done, spread over the top a layer of jelly, and add the whites of the eggs whipped to a stiff froth, sweetened with one cup of sugar, and flavored with the juice of the lemon. Then set in the oven to brown slightly. Allow a half hour for baking the pudding.

Mrs. M. E., Creston, Iowa.

NEW MINUTE PUDDING.

To one quart of milk add one pint of water and set over the fire. Just before it begins to boil, put in one cup of raisins and a little salt. As soon as it boils stir in flour enough to make it of the proper consistency. Eat with cream and sugar.

Mrs. M. J. Prince, Detroit, Maine.

ORANGE PUDDING.

Peel and slice four large oranges, lay in your dish, sprinkle over them one cup of sugar,

3 eggs, yolks only beaten,
 $\frac{1}{2}$ cup of sugar,
2 tablespoonfuls of corn-starch,
1 quart of boiling milk.

Let this boil and thicken. Then let it cool a little before pouring over the oranges. Beat the whites of the eggs and pour over it. Set in the oven to brown.

Mrs. McKinsry, Jackson, Mich.

ORANGE OR PINE-APPLE PUDDING.

Peel and cut in pieces four oranges. Add one cup of sugar, and let it stand over night. Take

1 quart of milk, nearly boiling,
2 tablespoonfuls of corn-starch, wet with cold milk,
3 eggs, beaten yolks of.

Bring this to a boil. When cold spread over the oranges. Beat the whites of the eggs, with one half cup of sugar, to a stiff froth, spread over and brown. Can be eaten warm or cold.

Mrs. B. F. A., Providence, R. I.

PALAC SINT.

Make a rich biscuit-dough, and roll it out on the molding-board about as thick as pie-crust. Spread with hot butter, then use

cherries, strawberries, or any kind of fruit for the filling, and sweeten it well. Then roll it up the same way you do a jelly cake, and cut in strips or pieces about five inches long; pinch the ends together to keep the fruit from cooking out, then put the pieces in a well-buttered pan, and bake them well, turning them so they will brown delicately on both sides.

Prof. Emile Sage.

QUEEN OF PUDDINGS.

4 eggs—the yolks,
1½ cups of sugar,
Butter the size of a walnut,
1 pint of bread crumbs,
1 quart of milk,
1 lemon grated,
Bake until done, but not watery.

Spread over the top a layer of jelly or preserves, beat the whites of the eggs to a stiff froth; add four tablespoonfuls of sugar and the juice of the lemon, and spread this on. Then set it in the oven again to slightly brown.

Mrs. L. P. W., Laurens C. H., South Carolina.

QUEEN OF PUDDINGS.

6 eggs, 2 whole, and the yolks of 4,
1 cup of white sugar,
Butter the size of an egg,
1 quart of milk,
1 quart of bread crumbs,
½ teacupful of raisins,
1 teaspoonful of lemon extract.

• Soak the bread crumbs in the milk. Bake slowly an hour. When done, spread the top with currant jelly and the whites of the four eggs beaten to a stiff froth.

Mrs. J. Kyle, Springfield, Ohio.

RICE PUDDING.

Wash a teacupful of rice, put into a deep baking-dish, which will hold a quart and a pint of milk; add four tablespoonfuls of sugar, and a pinch of salt. Bake in a slow oven three hours, stirring frequently, so that the top does not brown till done; as the milk cooks away, add more, using that which has been kept hot on the stove.

RICE PUDDING.

3 eggs,
1½ cups of sugar,
¼ of a pound of butter,
1½ cups of raisins,
1 cup of rice—boiled.

After the rice has cooled mix in the rest of the ingredients, and enough sweet milk to nearly fill a six-quart pan. Bake half an hour.

Mrs. T. K. M. B., Chelsea, Vt.

RICE AND TAPIOCA PUDDING.

3 tablespoonfuls of rice,
2 tablespoonfuls of tapioca,
4 tablespoonfuls of sugar,
A little grated nutmeg,
1 quart of milk.

Bake in a slow oven, two or three hours, stir occasionally during the first hour. This pudding is better than with rice only.

Mrs. E. Garthwaite, Pluckemin, New Jersey.

SNOW PUDDING.

Dissolve one box of Cox's gelatine in one pint of cold water, for a half hour. Then add one pint of boiling water. When this is cold, add two cups of sugar, and the whites of six eggs,

well-beaten together. Flavor with almond or vanilla, and beat all together with an egg-beater, until very stiff. Then pour it into molds. Make a custard of the yolks of six eggs, and one quart of milk to pour over it when served.

Mrs. Alex. Murray, Twenty-Mile Stand, Ohio.

SWEET POTATO PUDDING.

3 eggs,
2 cups of sugar,
1 cup of butter,
1 quart of milk,
1 large tablespoonful of flour,
3 potatoes (sweet), grated,
Water enough to make a very thin batter.
Flavor with allspice.

Grate the sweet potatoes and put them in the milk as soon as they are grated, to keep them from turning dark, till it makes a thin batter, and add the other ingredients. Melt the butter and stir the pudding well. Bake the same as custard, very slow for two hours.

Mrs. W. B. Reid, Jackson, Mich.

STRUDEL.

Make a dough, the same as for biscuit, of

1 quart of flour,
2 heaping teaspoonfuls of baking powder,
Butter the size of an egg,
A pinch of salt,
Milk or water sufficient to make a batter stiff enough to roll.

Turn the dough out on a clean, well-floured cloth, and roll it out very thin, about an eighth of an inch thick; wash it well, over the top, with two well-beaten eggs; some use three or four feathers tied together to do this. Then spread on a layer of smear

kase, with a little sugar and two tablespoonfuls of melted butter in it, and a half cupful of raisins or dried currants sprinkled over it. Begin at one edge to roll it, the same as roll jelly cake; and after it is well started raise one end of the cloth high enough to let the dough finish rolling. Take the roll and coil it round and round in a buttered-pan, and cook for twenty or thirty minutes.

Prof. Emile Sage.

STEAMED PUDDING.

- 1 egg,
- 2 tablespoonfuls of sugar,
- $\frac{1}{2}$ cup of butter,
- 1 cup of sweet milk,
- 1 cup of dried or fresh fruit,
- $1\frac{2}{3}$ cups of flour,
- 2 teaspoonfuls of cream tartar,
- $\frac{2}{3}$ teaspoonful of soda.

Steam for half an hour.

Aunt Ellen, Hoosic, N. Y.

PEACH COBLER.

- 1 pint of sour cream,
- Lard or butter the size of a hen's egg,
- 1 teaspoonful of soda,
- A pinch of salt,
- Flour enough to make a stiff dough.

Roll out thin and line a dish. Take ripe peaches, pare and quarter, and put a layer in the dish and sprinkle on sugar. Cut some dough in small pieces and put over the peaches. Then a layer of sugared peaches, and lastly the dough for an upper crust. Cut a hole in the middle and pour in one and one half pints of water, and a lump of butter the size of a hen's egg, and serve while hot, with cream or sweetened milk. Apples can be used in the same way.

Sarah Jane Marshall, Augusta, Ohio.

STEAMED APPLE DUMPLINGS.

Mix up a dough with

- 1 quart of flour,
- 1 pint of sour cream,
- 1 teaspoonful of soda,
- A little salt.

Slice the apples and put them in a pot. Put enough water in to cook the apples. Roll the dough out so as to cover the apples closely; make an opening in the centre of the dough so as to let the steam escape. When done the dough will be raised up several inches thick. Eat with sauce.

Mrs. J. A. R., Woodrow, Pa.

TAPIOCA PUDDING.

Soak over night in a bowl a cupful of tapioca, covered with lukewarm water. Next day, put into a quart of milk, four well-beaten eggs, one half cup of sugar, one half teaspoonful of salt; put in your tapioca, boil in a double vessel, stirring constantly with a wooden spoon. When it creams, remove from the fire; beat the whites of the eggs to a froth and stir in like float. Add gelatine jelly, laid on in spoonfuls. This should be made the day before. Eat cold. The addition of three tablespoonfuls of dessicated cocoanut, cooked with the tapioca, and some of it mixed in with the whites of the eggs as frosting, is very nice.

Christie Irving.

TAPIOCA FRUIT PUDDING.

One half teacup of tapioca; wash nicely and let it soak in a pint of water over night, or until it swells. Then add boiling water and a little salt, and let it simmer slowly until clear, like starch, and of about the same consistency; add a little white sugar. Take a pudding-dish and put in a layer of tapioca while

hot; then a layer of fruit until the dish is full. Bake until clear. Unless the fruit is of a kind that bakes quickly, it will be found better to stew it tender first. Eat cold with cream.

Mrs. R. W. Mills, Webster Grove, Mo.

STRAWBERRY SHORT-CAKE.

Make a pie-crust with

$\frac{3}{4}$ of a pound of flour,
 $\frac{1}{4}$ of a pound of butter,
2 eggs, the yolks of,
A little sugar, and
A pinch of soda.

Then beat the whites of seven eggs to a stiff froth. Add

$\frac{1}{2}$ pound of sugar,
 $\frac{1}{4}$ pound of fine chopped almonds,
A plateful of strawberries.

Mix with the stiff froth, and spread on the baked crust.

Mrs. Sloan, Vienna, Va.

STRAWBERRY SHORT-CAKE.

3 tablespoonfuls of white sugar,
4 tablespoonfuls of butter,
3 teaspoonfuls of baking powder,
1 quart of flour.

Make this into a soft dough with sweet milk; roll out and bake in three jelly-cake-pans. Mash two quarts of berries, and sweeten them well. When the cakes are done, let the first and third ones be whole, but split the middle one and put the berries between each layer, after they have been buttered. Dust white sugar over it, and eat it as soon after making as you can. To make it still richer, before mashing the berries reserve a dozen or more of the largest and best to place on the top of the cake.

Then between the layers, after the berries are put on, cover them with whipped sweet cream, sweetened. Cover the top cake with a thick coating of the cream, and place the berries on it in clusters or otherwise. This makes a beautiful dish.

Mrs. C. S. K., Springfield, Ohio.

FRENCH STRAWBERRY SHORT-CAKE.

1 egg,
1 tablespoonful of sugar,
1 tablespoonful of butter,
3 tablespoonfuls of milk,
1 teaspoonful of baking powder,
Flour to stiffen.

Roll out half an inch thick, and bake in a deep cake-tin. When done, fill with whole strawberries, well-sweetened. On top of this put the white of an egg, beaten stiff, and sweetened the same as frosting.

RASPBERRY SHORT-CAKE

1 pint of buttermilk or sweet milk,
1 teaspoonful of soda or baking powder,
1 teaspoonful of salt,
 $\frac{2}{3}$ of a cup of butter.

Mix as soft as can be worked. Make four layers, spreading each one with butter as you place them on top of each other. Bake in a moderate oven. Wash the berries and mix sugar with them. Let stand while the cake is baking. When done and cool, spread the berries between the layers and sprinkle white sugar over the top.

Mrs. J. H. Calker, Briggs, Ohio.

SAUCES FOR PUDDINGS.

DRAWN BUTTER SAUCE.

- $\frac{1}{2}$ cup of butter,
- 1 pint of hot water,
- $\frac{1}{2}$ cup of sugar,
- $\frac{1}{2}$ teaspoonful of vanilla or the juice of one lemon,
- 1 tablespoonful of flour or corn-starch made to a smooth paste.

Turn into the rest and let it boil five minutes; add a little grated nutmeg.

Christie Irving.

VINEGAR SAUCE.

- 1 cup of brown sugar,
- 1 cup of water,
- 1 spoonful of butter,
- 1 spoonful of vinegar,
- 1 pinch of salt,
- 1 tablespoonful of flour.

Beat all well together. Pour boiling water on them and let them come to a good boil. Serve.

LEMON SAUCE.

- 2 eggs, the yolks of,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of butter,
- 1 tablespoonful of corn-starch.

Beat the eggs and sugar until light; add the grated rind and juice of one lemon. Stir the whole into three gills of boiling water, and cook until it thickens sufficiently for the table.

PUDDING SAUCE.

4 tablespoonfuls of fine, white sugar,
2 tablespoonfuls of butter,
1 tablespoonful of flour.

Stir them together to a cream. Beat the white of an egg to a stiff froth and add it. Then pour into the dish a gill of boiling water, stirring very fast. Flavor with lemon or vanilla.

Mrs. L. H. Hart, Dresden, Texas.

WHITE SAUCE FOR PUDDING.

2 eggs, whites only,
1 cup of white sugar,
1 teaspoonful of vinegar.

Beat well. Add three tablespoonfuls of wine, and just as it goes to the table add two thirds of a cup of sweet cream or milk.

SAUCE FOR PUDDINGS.

1 egg,
1 cup of sugar,
 $\frac{1}{2}$ cup of flour,
1 pint of milk.

Boil till it thickens and flavor to suit the taste.

Mrs. L. A. Ashley, Springfield, Ohio.

HARD SAUCE FOR PUDDING.

Stir together one cup of butter and three cups of powdered sugar. When light, beat in the juice of a lemon, or vanilla. When cold, serve.

H. B. A., Plainfield, Conn.

SUGGESTIONS AND RECIPES FOR CUSTARDS AND DESSERTS.

The great art of making a custard lies in well stirring, and when this is properly managed, a custard made with milk, and the quantity of eggs given in this recipe, will be as rich as one made with cream and additional eggs.

Boil a pint of milk, stir in two ounces of lump sugar, or sufficient to make the custard sweet enough for the purpose required. Have ready the yolks of three eggs, beaten up, pour the boiling milk on them. Put the stew-pan, containing the custard, over a slow fire, stir with a wooden spoon as briskly as possible for twenty minutes, or until thickening has commenced, then put the stew-pan on the coolest part of the range, so that it is impossible for the custard to simmer, and let it stand for a quarter of an hour, stirring it occasionally.

When the custard is ready, pour it into a basin; flavor with vanilla, almond or lemon.

Stir the custard until cool, which will prevent a skin forming on top.

This recipe is the ground work for all creams made with custard.

For creams and custards, eggs should never be beaten in tin, but always in stone or earthen-ware, as there is some chemical influence about tin which prevents their attaining that creamy lightness so desirable.

When gelatine is used for creams it is better to soak it for an hour in lukewarm water. kept in a warm place.

The rule for custard to bake, is four eggs, one cup of sugar, one half teaspoonful of salt to a quart of milk.

Custard should always be baked slowly in a moderate oven, as too much heat will turn it to whey.

In boiling custard, always use a double vessel.

Peach leaves or vanilla beans give a fine flavor, but must be boiled in the milk and then taken out before the other ingredients are added.

Boiled custard must have the closest attention until off the stove.

Custards are nice baked in small cups to serve to each person.

In the use of spices, remember that allspice and cloves are used with meats, and nutmeg and cinnamon in combination with sugar.

The white part to the lemon under the rind is exceedingly bitter, and only the yellow part should be grated.

A good way is to rub the rind off with hard lumps of sugar. The sugar thus saturated with the oil of the lemon is called "zest," and is used, when pounded fine, for creams, etc.

CODDLED APPLES.

Make a sirup of white sugar and water; throw in some stick cinnamon; have sour apples pared and quartered, and when the sirup boils, put in the apples and boil till tender.

Mrs. J. A. H., Paris, Ky.

APPLE FLOAT.

Peel and core one dozen large apples; let them cook until they can be pierced with a straw; then take them off and beat with an egg-beater until very smooth, sweeten to taste, and add the well-beaten white of one egg to every cupful of apple; flavor with grated nutmeg; put in a dish, and dot over with small specks of red jelly.

Miss Rosa Sellers, Lexington, Va.

BAKED APPLES.

Select tart apples. Pare, cut in halves, and remove the cores. Bake until tender. For a large panful of apples, take two thirds of a pint of thin cream, stir in one tablespoonful of sugar and

one level tablespoonful of flour. Add a little nutmeg or lemon. Cook this sirup a short time, and when the apples are done pour it over them. Serve warm or cold.

Mrs. Nathan Burgess, Bartlett, Ohio.

BAKED APPLE CUSTARD.

Take three quarts of stewed apples and mash them with a spoon through a colander; add

- 1 pound of sugar,
- 4 or 6 eggs,
- 1 teacup of melted butter,
- 2 lemons, the juice and pulp.

Mix these well. Have the pie-pans filled with pastry and put the custard in. Bake slow.

Mrs. J. T., Dublin Depot, Va.

BANANAS.

Peel and slice them, then heap them up in a glass dish and serve raw with fine sugar and cream. Some like them sliced in with strawberries or oranges, while others eat them as you would an apple.

BANANA FLOAT.

Take a small box of Cox's gelatine, and dissolve it in teacup of cold water for an hour. Boil three pints of sweet milk and two and one half teacups of sugar together. Dip out a little of the boiling milk and stir it into the gelatine, and then stir this into the rest of the milk, and boil ten minutes. When cool, stir in six bananas that have been broken to pieces with a silver fork. Mix thoroughly and set it on ice. The next day, an hour before serving, take a quart of rich cream, sweeten to taste, flavor with vanilla and whip it well. Put the frozen bananas in a glass dish or bowl, with the whipped cream on top.

Mrs. C. S. K., Springfield, Ohio.

BLANC MANGE.

1 quart of sweet milk,
3 tablespoonfuls of sugar, and boil together.

Then pour into this

5 tablespoonfuls of corn-starch,
2 eggs.

Beat the eggs with the corn-starch. Flavor to suit the taste,
and stir quickly before pouring into the molds.

Mrs. N. A. P., Ridgeway, S. C.

BLACKBERRY FLUMMERY.

To one pint of blackberries add one pint of water. Boil until tender, and then add

1 cup of sugar,
4 tablespoonfuls of corn-starch,
A pinch of salt.

Stir until it boils. Flavor to taste. To be eaten with cream and sugar.

Mrs. J. B. Schoonover, Bush Hill, Pa.

BAVARIAN CREAM WITH STRAWBERRY.

Pick over two quarts of strawberries, squeeze them through a colander, and add two level teacupfuls of white sugar. When the sugar is all dissolved, add one ounce or three tablespoonfuls of gelatine that has been soaking an hour in half a cupful of tepid water. Place it on the ice, stir it smooth, and when it begins to set, stir in a pint of whipped cream, put it into molds and serve with whole strawberries around it.

"Hazel Kirk."

BISQUE GLACE.

Make a rich ice cream in the proportion of one half gallon of cream and three quarters of a pound of sugar. Take one dozen

and a half of stale macaroons, or one dozen of stale egg-kisses, pour a little cream over them, and allow them to stand until they soften. Beat until very fine. As the cream freezes, stir in the moistened cakes.

Mrs. C. S. K., Springfield, Ohio.

CHARLOTTE RUSSE.

Dissolve one half a box of Cox's gelatine in a teacup of water; put it on the stove to heat thoroughly; when it is dissolved, take it off and pour it into three eggs, well-beaten, then return to the stove, and just let it come to a boil. Remove it from the fire and stir in a teacupful of sugar and a half teaspoonful of vanilla. Stir till cold, but not congealed. Then stir into this the whips of one quart of rich cream, which must be ready. Line a glass dish or bowl with lady-fingers, placing them about an inch apart; then pour in the charlotte. If you prefer, you can mold it, and then turn out on a glass stand.

Mrs. C. S. K., Springfield, Ohio.

FRENCH RICE.

Cook slowly in a double-boiler.

- $\frac{1}{4}$ pound of rice,
- 1 tablespoonful of butter,
- $\frac{1}{2}$ teaspoonful of salt,
- 1 teacupful of sugar,
- 1 lemon, the grating,
- $\frac{1}{2}$ pint of milk,
- 1 pint of water.

When quite soft, remove from the fire and stir in two well-beaten eggs; bake twenty minutes in a pudding-dish with crumbs on top of the mixture.

Phila.

FLOATING ISLAND.

Beat the yolks of three eggs until very light; sweeten and flavor to taste; stir into a quart of boiling milk, cook till it thickens; when cool, pour into a low glass dish; whip the whites

of the eggs to a stiff froth; sweeten, lay them in spoonfuls upon boiling water for two or three minutes, then put upon the custard far enough apart so that the "little white islands" will not touch each other. A pleasing effect will be produced by dropping little specks of bright jelly on each island. Also, filling wine-glasses with it, and arranging around the stand, adds to the appearance of the table. Set upon ice to get cold.

ITALIAN CREAM.

- 2 eggs,
- 4 tablespoonfuls of sugar,
- 1 teaspoonful of corn-starch,
- 1 quart of milk.

Boil slowly a few minutes, stirring it to keep it smooth. Take the whites of

- 6 eggs, beaten stiff,
- $\frac{1}{2}$ teacupful of powdered sugar,
- 1 teaspoonful of lemon.

Drop this float from a spoon on the custard. If put in a glass dish, add small teaspoonfuls of jelly, dropped on the top of the float.

Rosa A. Willey, Deer Fork, Ill.

HAMBURG CREAM.

The rind and juice of

- 2 large lemons,
- 8 eggs, yolks only,
- 1 cup of sugar.

Put all in a bucket and set it in a pan of boiling water. Stir for three minutes. Take from the fire, add the well-beaten whites of the eggs, and serve when cold in custard-glasses.

Mary E. Arnginst, Star Prairie, Wis.

ICE CREAM.

- 2 quarts of rich milk,
- 2 teaspoonfuls of corn-starch,
- 9 eggs, beaten to a froth,
- 2 cupfuls of granulated sugar,
- 2 teaspoonfuls of vanilla, or any other flavor.

Heat the milk boiling hot; beat the eggs, sugar and corn-starch together, and stir in the milk. Cook a few moments. When cool, put in the flavoring, and freeze.

Mrs. John B. Sanderson, Groton, Mass.

ICE CREAM WITHOUT EGGS.

Take equal parts of cream and milk and sweeten it very sweet. Flavor with any extract desired. Pour it in the freezer with plenty of rock salt and ice around it, and let it stand fifteen minutes before stirring. After stirring it for fifteen minutes it will be a nice cream.

E. A. Loring, Cordaville, Mass.

ICED GRAPES.

Take large, close bunches of grapes and remove any that are imperfect. Tie a string to the top of the stem. Strain a sufficient quantity of the whites of eggs into a deep bowl, and thoroughly immerse the grapes in it. Drain them and roll them in powdered sugar until they are completely coated, using the fingers to spread the sugar between the grapes. Hang the bunches up by the strings to dry the icing, in a warm place. A very nice party-dish heaped in a glass dish.

M. A. S., Smyrna, Ohio.

LEMON ICE.

One gallon of water and four pounds of sugar, well-boiled and skimmed; when cold add the juice of a dozen lemons and the

sliced rind of eight, and let infuse an hour; strain into the freezer without pressing, and stir in lightly the well-beaten whites of twelve eggs.

LEMON CUSTARD.

6 eggs, beaten separately,
3 teacups of sugar,
 $\frac{1}{2}$ a cup of butter,
4 cups of water,
5 tablespoonfuls of corn-starch,
2 large lemons.

Slice the lemons and put them in the water to boil till the strength is extracted; then dip them out and drain the water. Beat the yolks, butter and sugar together, and pour the water over them; return to the jar, and when ready to boil stir in the starch; beat the whites to a stiff froth and stir in lightly after it is taken off the stove.

Mrs. Carrie Bell, Eminence, Ky.

SLICED ORANGES.

8 or one dozen oranges, peeled and sliced,
1 cocoanut, grated,
1 pine-apple, sliced.

Alternate layers of each, with sugar and wine.

Mrs. D. F. Gaston, Boiling Springs, Ala.

ORANGE DESSERT.

Pare five or six oranges; cut into thin slices; pour over them a coffee-cup of sugar. Boil one pint of milk; add, while boiling, the yolks of three eggs, one tablespoonful of corn-starch (made smooth with a little cold milk); stir all the time; as soon as thickened, pour over the fruit. Beat the whites of the eggs to a froth; add two tablespoonfuls of powdered sugar, pour over the custard, and brown in the oven. Serve cold.

ORANGE ICE.

Boil a cup and a half of sugar in a quart of water, skimming when necessary; when cold, add juice of half a dozen oranges; steep the rinds in a little water and strain into the rest; add the rind and juice of a lemon, and strain into the freezer and freeze like ice cream.

ORANGE CREAM.

- $\frac{1}{2}$ pint of good cream whipped to a froth,
- 3 oranges, the juice only used,
- 3 tablespoonfuls of white sugar,
- 1 lemon, the juice only used.

Rub the rind of one orange smooth in the sugar, then scrape off with a knife. Mix all together and add three tablespoonfuls of gelatine, boiled in half a pint of water. Stir all together and set away in a mold; when wanted, turn out as for jelly. Eat with or without cream.

Mrs. J. S. Crowell, Springfield, Ohio.

ORANGE SOUFFLE.

Peel and slice six oranges; put in a glass dish a layer of oranges, then one of sugar, and so on until all the orange is used, and let stand two hours; make a soft-boiled custard of yolks of three eggs, one pint of milk, sugar to taste, with grating of orange peel for flavor, and pour over the oranges when cool enough not to break the dish; beat whites of the eggs to a stiff froth, stir in sugar, and put over the pudding.

PINE-APPLE.

They are best to be cut into dice and saturated with sugar, then piled loosely in a glass dish, with a row of lady-fingers around the edge of the dish. Or slice on a slaw-cutter, or very

thin with a knife, and mix with finely powdered sugar. Set on ice till ready to serve.

PEACH CREAM.

Pare and stone one quart of very soft peaches. Add to them one pound of sugar, and mash them thoroughly. When ready to freeze add two quarts of rich cream, which, when frozen, will fill a dish holding four quarts.

Mrs. J. E. Timberlake, Stevenson's Depot, Va.

FRESH PEACHES.

Choose large, fresh, ripe, and juicy peaches, pare and cut them into two or three pieces; sprinkle them with graulated sugar; put them into a freezer and half freeze them; it will take an hour or more. Do not take them from the freezer till ready to serve, then sprinkle over a little more sugar. Serve in a glass dish. Canned peaches may by used in the same way.

FROSTED PEACHES.

For twelve large peaches take the whites of three eggs, beaten to a froth; put this with two tablespoonfuls of water; have ready a cup of powdered sugar; remove the stones from the peaches and rub off the fur; then dip in the egg and roll in powdered sugar; set carefully on the stem-end upon white paper laid in a sunny window. When half dry roll again and finish drying.

Mrs. J. C. Bardin, Berryville, Mich.

PRUNE WHIP.

Sweeten to taste and stew three quarters of a pound of prunes; when perfectly cold, add the whites of four eggs, beaten to a stiff froth; stir all of this together, till light; put in a dish and bake twenty minutes; when cold serve in a larger dish and cover well with good cream.

BAKED PEARS.

Place in a stone jar first a layer of pears (without paring), then a layer of sugar, then pears, and so on until the jar is full. Then put in as much water as it will hold. Bake three hours.

SPANISH CREAM.

- 1 quart of milk,
- $\frac{1}{2}$ box of gelatine,
- 4 eggs, beaten separately,
- 4 level teaspoonfuls of vanilla.

Soak the gelatine in the milk for half an hour. Then put it on the fire in a double boiler; beat the yolks of the eggs and the sugar together, and when the milk is boiling, stir the eggs in and cook until it begins to thicken. Beat the whites of the eggs very light, and stir into the mixture when it is taken off the fire; flavor and pour into the mold to cook. Beat the whites well into the custard.

PRINCE OF WALES CHARLOTTE.

Lay thick slices of any kind of delicate cake in a deep pudding-dish; over this pour hot boiled custard, made from the yolks of three eggs and a pint of milk, sweetened and flavored to taste. Do this several hours before the dish is to be served; just before serving, put a layer of sliced peaches or oranges over the cake; have the whites of the eggs beaten to a stiff froth, with a little sugar, and put over the fruit. Put in the oven a few minutes to brown.

Mrs. P. P. Mast, Springfield, Ohio.

STRAWBERRY CHARLOTTE.

Make a boiled custard with one quart of milk, yolks of six eggs, and three quarters of a cup of sugar, flavored to taste. Line a glass dish with slices of sponge cake dipped in sweet cream,

lay on them ripe strawberries, sweetened to taste, then a layer of cake and strawberries as before. When the custard is cold, pour over the whole. Then beat the whites of the eggs to a stiff froth, add a little sugar and put over the top. Decorate with some ripe berries.

A DISH OF SNOW.

Grate a cocoanut, leaving out the brown part. Heap it up in the centre of a handsome dish and ornament with fine green leaves, such as peach or honey-suckle. Serve it up with snow cream, made in this way: Beat the whites of five eggs to a stiff froth, add two large spoonfuls of fine, white sugar, a large spoonful of rose water or pine-apple. Beat the whole well together, and add a pint of thick cream. Put several spoonfuls over each dish of cocoanut.

SEA-MOSS FARINE.

This comes in small packages in a fine powder. Take one level tablespoonful to a quart of milk. Set on the milk to boil with one cup of sugar and a pinch of salt; mix the moss farine smooth, with a little cold milk, stir into the milk, and stir constantly until it boils; it must cook in a double vessel; let it boil only ten minutes; pour in a mold and let it get cold. Eat with cream; flavor with vanilla.

Christie Irving.

TRIFLES.

Cut into dices some stale cakes and spread with jelly. Lay them in a glass dish, and cover them with whipped cream.

Mrs. L. E. R., Chesterfield, Va.

TAPIOCA CREAM.

Soak three tablespoonfuls of tapioca in one half cup of water over night. Bring one quart of milk to a boil, then put in the tapioca. When cool, add the beaten yolks of four eggs and one cup of sugar. Pour in a dish and add the beaten whites.

Stella.

VELVET CREAM.

- 1 coffee-cup of wine,
- 1 coffee-cup of sugar,
- 1½ pints of milk,
- ½ a box of gelatine,
- 1 lemon, the juice and grated rind.

Dissolve the gelatine in the wine over the fire. Add the juice and grated rind of the lemon, and after it is well cooked add the sugar; let it simmer, then strain. Lastly, pour in the milk and stir till cold. Pour it into a mold and set in a cool place to congeal.

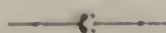
Mrs. Carrie Bell, Eminence, Ky.

WHIPPED CREAM.

Take a pint of good, thick, sweet cream, very cold. Put it in a large platter, and beat it up as stiff as the whites of eggs. Sweeten with one half cup of sugar, and flavor with lemon or vanilla. Put it in a fruit-dish and dot it over with jelly. If the cream is warm it will not whip; and if it is frozen after it is whipped it is all the better.

Mrs. R. M. C., Hayesville, Ohio.

WEIGHTS AND MEASURES.



SUGAR	{	2	heaping teaspoonfuls equal 1 heaping tablespoonful.
		1	heaping tablespoonful of granulated, A coffee, or best brown equals 1 oz
		2	heaping tablespoonfuls of powdered equal 1 oz.
		2	heaping teacupfuls of A coffee equal 1 lb.
		2	level teacupfuls of granulated equal 1 lb.
		2	level coffee-cupfuls of powdered equal 1 lb.
		2½	level teacupfuls of best brown equal 1 lb.
		2¾	level teacupfuls of powdered equal 1 lb.
		1½	level coffee-cupfuls of granulated equal 1 lb.
		1	pint of A coffee equals 12 oz.
		1	heaping pint of granulated equals 14 oz.
		1	quart of powdered equals 1 lb and 7 oz.
		1	quart of granulated equals 1 lb and 9 oz.
		1	quart of any kind equals 4 teacupfuls.
		1	teacupful equals 8 fluid oz. or 2 gills.
		1	teacupful or 16 tablespoonfuls equal ½ a pint or 2 gills.
			A common sized tumbler holds ½ a pint.
FLOUR	{	2	heaping teaspoonfuls equal 1 heaping tablespoonful.
		2	heaping tablespoonfuls equal 1 oz.
		5	heaping tablespoonfuls equal 1 teacupful.
		5	teacupfuls of sifted flour equal 1 lb.
		3½	level teacupfuls of <i>corn meal</i> equal 1 quart.
	{	1	quart of sifted flour equals 1 lb.
BUTTER	{	1	tablespoonful of soft butter, well filled, equals 1 oz.
			Size of a medium egg equals 2 oz.
		4	heaping tablespoonfuls of soft butter equals 1 teacupful.
		2	teacupfuls of packed soft butter equal 1 lb.
		1	pint of well packed soft butter equals 1 lb.
	{	8	large or 10 medium sized eggs equal 1 lb.

GENERAL MEASURES.

16 ounces	make	1 pound.
4 gills	"	1 pint.
2 pints	"	1 quart.
4 quarts	"	1 gallon.

SUGGESTIONS AND RECIPES FOR CAKES, COOKIES AND FRITTERS.

Always select the best of material for cake. Your pans for baking it must be free from all odors, and should never be used for any other purpose whatever, and are best kept away from the other cooking utensils, to insure this.

If there is too much salt in the butter, it should be freshened by working it in cool water.

In warm weather lay the eggs in cold water, as they will froth better when broken. Some of our best cooks claim that it is not well for cakes to use a Dover egg-beater, as it breaks them too fine, but cling to the old style of whipping them with a fork or wire spoon.

Always use lard to grease your cake-pans, as the salt in the butter causes it to stick to the pans.

If possible, procure a pan made with a double bottom, one bottom attached to the stem; then by loosening the sides, the rest of the cake can very readily be taken off. Both of the bottoms should be well greased.

If possible, use either powdered sugar or A coffee—granulated sugar does not dissolve well, and is too apt to stand, and either go to the bottom or rise to the top. Always cream the butter and sugar first, then add the yolks of eggs, milk, and last the flour and whites of eggs. They should always be beaten separately.

Remember that sweet milk and baking powder go together, and sour milk and soda.

Also that saleratus combines the properties of soda and cream of tartar, and is always used alone.

In all of these recipes, except gingerbread, where soda is used, double the amount of cream of tartar. Also, where you wish to substitute baking powder, take just the quantity of soda and cream of tartar combined.

Cake should always be beaten—not stirred—in this way the air is driven out of the batter.

In winter it is best to beat with the hand—in summer it is best to use a broad, short-handled wooden spoon.

Always bake a “tester” in a small pan first, to see if your dough is right; if your cake is too solid put in a few teaspoonfuls of milk; if too soft it will fall in the middle and be spongy or crumbly, add one tablespoonful, or a little over, of flour.

To one quart of flour use two and one half teaspoonfuls of baking powder.

To one quart of flour use one teaspoonful of soda and two teaspoonfuls of cream of tartar.

In measuring your flour, a cupful means a level cupful.

When you use molasses in a cake it should always be baked in a moderate oven, never a very hot one.

Always have everything ready before beginning to make your cake. Try your cake with a broom splint.

Cover the bottoms of your cake-pans with plain white or manilla paper.

Always beat your eggs in an earthen vessel, never in tin; and add a pinch of salt, as this makes them come to a froth quicker.

Do not try to economize in material in cake making, as a cake is often spoiled by some petty economy.

Keep your cakes in the cellar, in a tin box if possible, as this keeps them from drying out.

While baking do not open your oven-doors only on a crack, as fanning in cold air makes the cake fall.

Keep the oven closed for at least ten minutes after putting in your cake.

Practice and experience will be your best guide; so much depends on the state of the fire, that it is almost impossible to lay down infallible rules.

Gingerbread should always be baked with a very moderate fire, as it is so apt to scorch.

Always fix your fire before you begin mixing your cake.

In making cookies, take only part of your dough out on the board at once. It is better to manage in this way. Remember, too, they must be got into the pan as soft as possible. Only experience can give the dexterous handling needed for them.

Where you want to put sugar and spice on them—lay it on the board and roll your dough out over it.

Never try to ice a cake *hot*, and let layer cakes get nearly cold before putting together.

Large sized bowls can be had, which are the best vessels to mix cakes in.

Red sugar can be bought at any confectioner's.

In using almond essence be careful to use only from four to five drops; other essences are not so strong. For vanilla or lemon, use a teaspoonful. Rose water, a half wine-glassful.

After pouring on a small quantity of icing, spread it over the cake with a broad knife and dip it frequently in hot water to prevent it from sticking.

TO PREPARE RAISINS FOR CAKE.

First take out all the stems and seeds. Then put them in a dish, with just water enough to cover them; let them boil slowly one half hour, or until the water is nearly gone. Then stir them in your cake as usual. In this way they will not be tough, and tear the cake in cutting.

Another way is to take off all the stems and wash them well; then spread them on a towel laid in a pan, and set them in the oven to dry thoroughly. Before stirring them into the cake or pudding, roll them in flour.

BLANCH ALMONDS.

Crack the nuts and put the meats in a crock with cold water over them. Let them cook till they just come to a boil, then pour

off the hot water and put on very cold water. Remove the skins and dry the almonds on a cloth in the oven, where there will be very little heat. They are pounded and used in macaroons, meringues, etc.

FOR COLORING CAKES AND ICES.

- $\frac{1}{4}$ ounce of pulverized cochineal,
- $\frac{1}{2}$ pint of boiling water,
- $\frac{1}{2}$ ounce of cream of tartar,
- $\frac{1}{4}$ ounce of alum,
- $\frac{1}{4}$ ounce of salts of tartar.

Let it stand until the color is extracted. Then strain and bottle.

Mrs. A. E. Webster, Knowlesville, N. Y.

TO COLOR CAKE PINK.

- 1 dram of cream of tartar,
- 1 dram of saleratus,
- 1 dram of alum,
- $\frac{1}{2}$ dram of cochineal.

Boil the cochineal in three tablespoonfuls of water, then strain it into the other ingredients. Color a portion of the cake batter, and put it in alternate leaves to suit the taste.

Mrs. E. C. W., Mt. Vernon, Ohio.

GELATINE ICING FOR CAKES.

One scant tablespoonful of gelatine, dissolved in two tablespoonfuls of hot water; mix with powdered sugar till quite stiff, spread on the cake and smooth with a knife dipped in hot water.

FROSTING.

Break the whites of two eggs into a bowl, without beating; add one tablespoonful of corn-starch and pulverized sugar enough to make it quite stiff. It will dry in a few minutes.

BOILED ICING.

One and one half cups of sugar; put to this two tablespoonfuls of water. Let it boil on back of stove until it is waxy, or stringy; then add whites of two eggs.

ICING FOR CAKES.

Beat the whites of four eggs with one pound of powdered sugar, one teaspoonful each of corn-starch, sifted white gum-arabic, and the juice of one lemon.

BOILED ICING FOR LAYER CAKES.

4 cups of sugar.

$\frac{1}{2}$ a pint of boiling water, boiled clear as sirup.

Pour this over the whites of four eggs, beaten to a stiff froth. Stir it until it is a stiff cream; then add one teaspoonful of cream of tartar, and one teaspoonful of vanilla. Spread between the layers.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

CHOCOLATE ICING.

One half cake of chocolate grated fine, two thirds of a cup of sugar, one half cup of milk or cream; boiled and stirred to a paste.

CHOCOLATE ICING.

Beat the whites of three eggs to a stiff froth; gradually add three teacups of white sugar. Beat very hard, and add grated chocolate to suit the taste.

Mrs. Carrie Bell, Eminence, Ky.

TUTTI FRUTTI FROSTING.

Boil one half a teacupful of water with three teacupfuls of white sugar till it is very thick and waxy. Beat the whites of

two eggs to a stiff froth, and pour the sirup over them, beating till it is cool. Then add one half a pound of almonds, chopped fine; one small half teacupful of large white raisins, and a little citron, sliced thin. This is very nice for sponge cake.

ANGEL'S FOOD.

11 egggs, the whites,
 1½ cups of sifted powdered sugar,
 1 cup of flour,
 1 teaspoonful of cream of tartar,
 1 teaspoonful of vanilla,
 A pinch of salt.

Sift the flour, cream of tartar, sugar and salt together four or five times. Beat up the eggs in a large platter to a stiff froth, then add the sifted flour, gradually, on the platter with the eggs. Don't let it stand a minute after it is thoroughly mixed. Bake forty minutes in a moderate oven. Try it with a straw, and if not done, let it bake a few minutes longer. *Do not open the oven-door until the cake has been in the oven fifteen minutes.*

Miss Stella Reid, Jackson, Mich.

COFFEE CAKE.

1 egg,
 1 cup of brown sugar,
 1 cup of molasses,
 1 cup of butter,
 1 cup of *strong* coffee—cold,
 1 pound of raisins,
 1 tablespoonful of cloves,
 1 tablespoonful of cinnamon,
 1 nutmeg—grated,
 1 heaping teaspoonful of soda,
 4 or 5 cups of flour.

Mix it very stiff and bake in a moderate oven for an hour. Cider, in place of coffee, is a very nice substitute.

M. C., Troy, Pa.

COFFEE CAKE.

- 3 eggs,
- 2 cups of sugar,
- $\frac{1}{2}$ cup of molasses,
- 1 cup of butter,
- 1 cup of cold, strong coffee,
- 4 cups of flour,
- 4 teaspoonfuls of baking powder,
- 1 tablespoonful of cinnamon,
- 1 tablespoonful of cloves,
- 1 nutmeg, grated,
- 1 pound of raisins, chopped and seeded,
- 1 pound of dried English currants,
- $\frac{1}{4}$ of a pound of citron, cut fine.

This makes a very large cake, or two medium sized ones. Bake slowly an hour or more.

Mrs. T. L. Arthur, Springfield, Ohio.

DRIED APPLE FRUIT CAKE.

Two cups of dried apples cut up and soaked over night in water; in the morning add

- 3 cups of molasses,
- 1 teaspoonful of cinnamon,
- 1 teaspoonful of allspice,
- 1 teaspoonful of grated nutmeg.

Let this cook slowly for two hours, until reduced to one third the quantity. When cool, add the following ingredients, and bake:

- 4 eggs,
- $\frac{2}{3}$ of a cup of butter,
- 1 teaspoonful of soda, dissolved in
- 1 tablespoonful of water,
- Flour enough to make a stiff batter.

This will make two loaves.

Mrs. T. K. M. B., Chelsea, Vermont.

CORN-STARCH CAKE.

- 4 eggs, the whites,
- 2 cups of sugar,
- $\frac{2}{3}$ cup of butter,
- 1 cup of sweet milk,
- 1 cup of corn-starch,
- 2 cups of flour,
- 2 teaspoonfuls of cream of tartar,
- 1 teaspoonful of soda,
- 1 teaspoonful of lemon extract.

Bake three quarters of an hour, with a steady fire.

Mrs. M. E., Creston, Iowa.

CITRON CAKE.

- 4 eggs—the whites and yolks beaten separately.
- 3 cups of sugar,
- 1 cup of butter,
- $\frac{1}{2}$ cup of sweet milk,
- 3 cups of flour,
- $2\frac{1}{2}$ teaspoonfuls of baking powder,
- $\frac{1}{2}$ pound of citron, chopped and rolled in flour.

Bake in long, narrow pans.

Mrs. D. C. Young, Larrabee, Pa.

CREAM CAKE.

Beat two eggs in a teacup. and fill the cup with sweet cream.

- 1 cup of sugar,
- 1 cup of flour,
- 1 teaspoonful of baking powder, or
- $\frac{1}{2}$ teaspoonful of soda,
- 1 teaspoonful of cream of tartar.

Flavor with lemon, and bake in a moderately heated oven.

Mrs. C. A. Gould, Rock Rift, N. Y.

DONNA'S POUND CAKE.

1 pound of eggs,
1 pound of sugar,
1 pound of butter,
1 pound of flour,
Flavor to suit the taste.

Beat well, and bake three quarters of an hour.

Mrs. L. P. W., Laurens C. H., South Carolina.

STELLA'S FRENCH CAKE.

3 eggs,
2 cups of sugar,
 $2\frac{1}{3}$ cups of butter,
1 cup of sweet milk,
3 cups of flour,
2 heaping teaspoonfuls of baking powder,
Flavor to suit the taste.

Miss S. Reid, Jackson, Mich.

CHOCOLATE LOAF CAKE.

Grate one half a cake of Baker's chocolate and mix it with one half a cupful of milk, and the yelk of one egg. Put it on the back part of the stove to dissolve and heat through. When thoroughly warmed, set it off to cool while preparing the cake. Take

2 eggs—the yelk of one having been used,
2 cups of sugar,
1 cup of butter,
1 teaspoonful of soda, dissolved in a little water.

Add the chocolate and flour enough to make a thin batter that will pour smooth. Bake carefully.

Mrs. J. Willis, Springfield, Ohio.

DUTCH CAKE.

Take a piece of light bread-dough, the size of a large teacup. A piece of butter the size of a hen's egg,

- 2 eggs,
 - 1 cup of sugar,
 - 1 teacupful of dried currants,
 - 1 teaspoonful of soda.
- Flavor with cinnamon or lemon.

Mix until of the consistency of cake batter, and bake in a moderately quick oven.

Sallie E. Ruff, Kingville, Miss.

FRUIT CAKE.

- 7 eggs,
 - 1 cup of sugar,
 - 1 cup of butter,
 - $\frac{1}{2}$ cupful of molasses, with
 - $\frac{1}{2}$ teaspoonful of soda in it,
 - $\frac{1}{2}$ pound of citron,
 - 1 pound of raisins,
 - 1 pound of currants,
 - 1 pound of blanched almonds,
 - 1 tablespoonful of nutmeg,
 - 1 tablespoonful of cinnamon,
 - $\frac{1}{2}$ a tablespoonful of cloves,
 - 1 quart of flour after it is sifted.
- Flavor with about 5 drops of almond essence.

Beat the eggs separate, put whites in the last thing before putting it in the pan. Have the currants washed and dried the day before; seed and chop the raisins. Bake two hours in a moderate oven.

Christie Irving.

WEDDING FRUIT CAKE.

- 10 eggs,
- 5 level cupfuls of brown sugar,
- $\frac{1}{2}$ pint of molasses,
- 3 teacupfuls of soft butter,
- 1 lemon,
- 1 pound of figs,
- 1 pound of citron,
- 2 pounds of currants,
- $3\frac{1}{2}$ pounds of raisins,
- 1 heaping tablespoonful of ground cinnamon,
- 1 heaping tablespoonful of ground cloves,
- 1 heaping tablespoonful of mace,
- 1 nutmeg, grated,
- $\frac{1}{2}$ teaspoonful of soda,
- 1 quart of flour.

This is a large recipe, and makes two large cakes. Bake carefully in a moderate oven for two or three hours.

Kate McL., Springfield, Ohio.

GINGERBREAD.

- 1 egg,
- 1 cup of sugar,
- 1 cup of molasses,
- 1 cup of lard,
- 1 cup of sour milk,
- 4 teaspoonfuls of soda,
- 2 tablespoonfuls of ginger,
- Flour enough to roll soft.

To be eaten when warm. This is a large recipe and makes three loaves, baked in broad, shallow pans.

Mrs. R. D. Bullock, Jackson, Mich.

AUNT MARY'S GINGERBREAD.

- 1 egg,
- 1 cup of molasses,
- $\frac{1}{2}$ cup of buttermilk,
- 1 tablespoonful of butter,
- 1 tablespoonful of ginger,
- 1 teaspoonful of soda,
- $1\frac{1}{2}$ cups of flour,

R. C. B., Sandusky, New York.

SOFT GINGERBREAD.

- 2 eggs, well beaten,
 - 1 coffee-cupful of molasses,
 - 1 teacupful of butter and lard mixed,
 - 2 teaspoonfuls of ginger,
 - 1 teaspoonful of cream of tartar,
 - 1 teaspoonful of soda, dissolved in
 - $\frac{1}{2}$ teacupful of milk, or water,
 - $\frac{1}{2}$ teaspoonful of salt.
- Flour enough to make the dough as stiff as a cup-cake.

Bake in a slow oven for half an hour.

Mrs. W. W. Pittman, Brooklyn, N. Y.

CARRIE'S GOLD CAKE.

- 10 eggs, yolks only,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of butter,
- $\frac{1}{2}$ cup of sweet milk,
- $\frac{1}{2}$ cup of corn-starch,
- $1\frac{1}{2}$ cups of flour,
- 3 teaspoonfuls of baking powder.

This is a good recipe to use up the yolks of the eggs when white cake is made.

Mrs. J. M. S., Battle Creek, Mich.

MARBLE CAKE.

Dark part—

- 7 eggs—the yolks of,
- 2 cups of brown sugar,
- 1 cup of butter,
- 1 cup of molasses,
- 1 cup of sour cream,
- 5 cups of flour,
- 1 teaspoonful of soda,
- 1 teaspoonful of pepper,
- 2 tablespoonfuls of cinnamon,
- 1 tablespoonful of allspice,
- 1 tablespoonful of cloves.

White part—

- 7 eggs—the whites of,
- 2 cups of white sugar,
- 1 cup of butter,
- 1½ cups of sweet milk,
- 3 cups of flour,
- 1 teaspoonful of cream of tartar,
- ½ teaspoonful of soda.

Put alternate layers of the mixture, beginning with the dark and ending with the white. Bake one hour.

Mrs. E. C. W., Mt. Vernon, Ohio.

NUT CAKE.

- 3 eggs,
- 1½ cups of sugar,
- ½ cup of butter,
- ½ cup of milk,
- 2½ cups of flour,
- 1½ teaspoonfuls of baking powder,
- 1 cup of the meats of any kind of nuts.

Mrs. J. E. C., Springfield, Ohio.

MAIDETTE'S CAKE.

4 eggs, well beaten,
2 cups of sugar,
1 cup of butter,
1 cup of milk,
4 cups of flour,
2 teaspoonfuls of baking powder,
Flavor with *four* drops of almond essence.

Stir well. Bake in a solid loaf.

Mrs. Wm. W. Pittman, Brooklyn, N. Y.

RED AND WHITE MARBLE CAKE.

White—

3 eggs, whites,
 $1\frac{1}{2}$ cups of sugar,
 $\frac{1}{2}$ cup of butter,
 $\frac{1}{2}$ cup of milk,
2 cups of flour,
1 teaspoonful of cream of tartar,
 $\frac{1}{2}$ teaspoonful of soda.

Red—

1 egg—yolk,
 $\frac{1}{2}$ cup of *red* sugar,
2 tablespoonfuls of butter,
2 tablespoonfuls of milk,
1 cup of flour,
 $\frac{1}{2}$ teaspoonful of cream of tartar,
 $\frac{1}{4}$ teaspoonful of soda,
Flavor to suit the taste.

Mix the colors according to your choice. This makes a medium-sized loaf.

H. W. H., Corinth, N. Y.

SIMPLE SPONGE CAKE.

- 3 eggs,
- 1 cup of sugar,
- 1 tablespoonful of water,
- 1 cup of flour, sifted,
- 1 teaspoonful of baking powder,
- 1 teaspoonful of essence of lemon.

Bake twenty minutes with a quick fire. This same recipe can be used for a roll-jelly-cake; instead of baking it as a loaf-cake, pour it into the dripping-pan, with a piece of well-greased paper in the bottom of it. When done, turn it top side down on a clean towel; take off the paper and spread the cake with some kind of tart jelly, then begin at one end and roll it with the hands, covering the cake as much as possible. Press each end together; roll it in the towel and lay it on a pillow till cool.

Mrs. H. B. Reid, Jackson Mich.

SILVER CAKE.

- 7 eggs, the whites of, beaten to a stiff froth,
- 2 cups of powdered sugar,
- $\frac{2}{3}$ of a cup of butter,
- $\frac{1}{2}$ cupful of milk,
- 2 teaspoonfuls of baking powder, or
- 1 teaspoonful of cream of tartar, and
- $\frac{1}{2}$ teaspoonful of soda,
- 3 cupfuls of flour,
- 1 teaspoonful of vanilla, or 4 drops of almond essence.

Bake in a loaf, for half an hour.

GOLD CAKE.

Take the yolks of seven eggs, add another egg, and make just the same as silver cake with a little more butter added. Flavor with lemon essence.

Mrs. W. W. Pittman, Brooklyn, N. Y.

PRINCESS CAKE.

- 10 eggs—the whites of,
- 3 cups of powdered sugar,
- 1 cup of butter,
- 1 cup of milk,
- 4½ cups of flour,
- 1 teaspoonful of baking powder, level full,
- 1 teaspoonful of lemon essence or some sliced citron.

Bake carefully an hour, in a moderate oven. This is nice used as a layer cake.

Hazel Kirk, Cosy Nest.

WATERMELON CAKE.

White part—

- 5 eggs, whites of,
- 2 cups of white sugar,
- $\frac{2}{3}$ of a cup of butter,
- $\frac{2}{3}$ of a cup of sweet milk,
- 3 cups of flour,
- 1 tablespoonful of baking powder.

Red part—

- 5 eggs, whites of,
- 1 cup of red sugar,
- $\frac{1}{3}$ of a cup of butter,
- $\frac{1}{3}$ of a cup of sweet milk,
- 2 cups of flour,
- 1 tablespoonful of baking powder,
- $\frac{1}{2}$ pound of seeded raisins, rolled in flour.

First put the white part into a cake-pan, keeping it away from the centre, and well around the sides. Then pour the red part into the centre, and bake. The sugar should be bright red, not solferino. This makes a good-sized loaf.

Mrs. I. C. Souders, Dayton, Ohio.

WHITE FRUIT CAKE.

- 12 eggs, the whites of,
- 2 cups of powdered sugar,
- 1 cup of butter,
- 1 cup of sweet cream,
- 1 wine-glass of brandy,
- 5 cups of flour,
- 1½ teaspoonfuls of soda,
- 4 teaspoonfuls of cream of tartar, } or
- 5 teaspoonfuls of baking powder,
- 2 pounds of almonds, chopped,
- 1 pound of citron, cut fine,
- 1 pound of grated cocoanut,
- 2 tablespoonfuls of rose water,
- 1 teaspoonful of lemon extract,
- 1 slice of sugared orange peel, sliced

Bake carefully, until it is thoroughly done in a moderate oven.

Mrs. C. C. K., Springfield, Ohio.

SPICE CAKE.

- 4 eggs, leaving out the whites of two,
- 2 cupfuls of brown sugar,
- ½ cupful of melted butter,
- ½ cupful of *sour* milk,
- 1 teaspoonful of soda,
- 2 teaspoonfuls of cinnamon,
- 1½ teaspoonfuls of cloves,
- ½ teaspoonful of nutmeg,
- 2 cupfuls of flour.

Dissolve the soda in the sour milk. Bake in layers, the icing to spread between with the whites of two eggs.

Mrs J. Kyle, Springfield, Ohio.

VANITY CAKE.

6 eggs, the whites of,
1½ cups of sugar,
½ cup of butter,
½ cup of milk,
½ cup of corn-starch,
1½ cups of flour,
1 teaspoonful of baking powder,
Flavor to suit the taste.

Follow the usual directions for mixing, and bake carefully.

Mrs. Markley, Dayton, Ohio.



LAYER CAKES.



FIG PASTE FOR CAKE.

1 pound of figs,
¾ of a large cup of sugar,
½ cup of water.

Chop the figs, and then cook with the sugar and water until thick as paste.

H. A. E., Rockford, Ill.

RAISIN FILLING FOR LAYER CAKES.

One teacupful of coffee-sugar and three tablespoonfuls of water, boiled five minutes. Beat the whites of two eggs to a stiff froth and pour the boiling sirup over it. Seed and chop one half pound of raisins and beat all together till cold.

Stella.

MARY'S COCOANUT CAKE.

6 eggs, the whites of,
2 cups of powdered sugar,
 $\frac{3}{4}$ of a cup of butter,
1 cup of sweet milk,
3 cups of flour,
2 teaspoonfuls of baking powder,
1 teaspoonful of lemon essence.

Bake this as a loaf-cake, and the next day cut off the upper and lower crusts, trim the brown off the sides, and slice it in four layers. Grate two cocoanuts and put in the icing. Spread each layer, the top and sides, with plenty of the icing. When cut, it will be perfectly white all through and a very handsome cake.

Mrs. A. Winger, Springfield, Ohio.

HICKORYNUT CAKE.

4 eggs,
2 cups of sugar,
 $\frac{1}{2}$ cup of cream, or butter,
 $2\frac{1}{2}$ cups flour,
2 teaspoonfuls of baking powder.

Bake in jelly-tins, and between the layers spread the following cream:

2 eggs,
1 cup of sugar,
2 heaping tablespoonfuls of corn-starch,
1 coffee-cupful of chopped hickorynut meats,
1 pint of milk.

Beat the eggs, sugar, corn-starch and nuts all together, and stir it into the pint of milk, while it is boiling; let it cook as thick as a custard, and when cold spread it between the layers.

"Hazel Kirk," Cosy Nest.

NO NAME CAKE.

- 3 eggs,
- 2 teacupfuls of sugar,
- 1 teacupful of butter,
- 1 teacupful of milk,
- 4 cups of flour,
- 3 teaspoonfuls of baking powder, or
- 1 teaspoonful of soda, and
- 2 teaspoonfuls of cream of tartar.

Divide the quantity in three parts, and to one part add

- 1 teacupful of raisins, chopped with a few currants,
- 2 tablespoonfuls of molasses,
- 1 teaspoonful of cinnamon,
- 1 teaspoonful of cloves,
- 1 teaspoonful of vanilla,
- $\frac{1}{4}$ teaspoonful of nutmeg,

Bake in shallow cake-pans, and put the dark cake between the others, with icing between them and on top.

Mrs. W. W. Pittman, Brooklyn, N. Y.

CHOCOLATE LAYER CAKE.

- 3 eggs, the whites of,
- 2 cups of sugar,
- 1 cup of sweet milk,
- 2 large tablespoonfuls of butter,
- 3 cups of flour,
- 2 heaping teaspoonfuls of baking powder.

Bake half of the batter in two pans, and to the remaining half add one half cup of grated chocolate. Then bake. When done, pile up the layers alternately, light and dark, and spread chocolate icing between.

Mrs. Louisa Ash, Mt. Vernon, Ohio.

JELLY OR CHOCOLATE CAKE.

- 4 eggs,
- 2 cups of sugar,
- 1 cup of butter,
- $\frac{1}{2}$ cup of milk,
- 3 cups of flour,
- 1 teaspoonful of soda, and
- 2 teaspoonfuls of cream of tartar, or
- 2 teaspoonfuls of baking powder.

Bake in jelly-tins, and spread with jelly or chocolate prepared in this way: Take

- $\frac{1}{4}$ of a cake of Baker's chocolate, grated,
- $\frac{1}{2}$ cupful of milk,
- $\frac{1}{2}$ cupful of sugar,
- 1 teaspoonful of vanilla,
- 1 heaping teaspoonful of corn-starch.

Put the chocolate, sugar and milk on the stove in a sauce-pan, and just let it boil, add the corn-starch, and after taking it off the stove add the vanilla. When cool, spread between the cakes. Ice the top, or sift powdered sugar over it.

Mrs. Wm. W. Pittman, Brooklyn, N. Y.

JELLY-CAKE.

- Whites of 8 eggs,
- 2 cups of sugar,
- $\frac{1}{2}$ cup of butter,
- $\frac{3}{4}$ cup of sweet milk,
- $2\frac{1}{2}$ cups of flour,
- 2 heaping teaspoonfuls of baking powder.

Beat the whites of the eggs to a froth; beat the butter and sugar to a cream. Divide in three or four equal parts, and bake in jelly-pans. When done spread with jelly, and pile one cake above the other.

L. H. Beedy, Postville, Ia.

MRS. DEAN'S CUSTARD CAKE.

- 2 eggs,
- 1 cup of sugar.
- 4 tablespoonfuls of water.
- 1 cup of flour,
- 1 heaping teaspoonful of baking powder.

Cream—

- $\frac{1}{2}$ cup of sugar.
- $\frac{3}{4}$ of a cup of milk,
- 1 tablespoonful of corn-starch,
- 1 teaspoonful of essence of lemon.

Boil until thick as jelly. Bake the cake in jelly-cake-pans, and when cool put the cream between each one, and ice it or not, as you choose.

LAYER CREAM CAKE.

- 6 eggs,
- 2 cups of sugar,
- 2 tablespoonfuls of water,
- 2 cups of flour,
- 2 teaspoonfuls of cream of tartar,
- 1 teaspoonful of soda,

Bake twenty minutes with a quick fire, and when cold cut it in two. Then spread on the cream, made after the following recipe;

- 2 eggs,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of corn-starch,

Beat these ingredients well, and pour it into a pint of boiling milk; flavor with the grated rind and juice of a lemon, or a teaspoonful of the extract of lemon. Half of the above quantity makes a nice cake for a small family.

Mrs. M. E., Creston, Iowa.

FIG CAKE.

- 6 eggs, the whites of,
- 2 cupfuls of sugar,
- $\frac{3}{4}$ of a cup of butter,
- 1 cup of milk,
- $\frac{1}{2}$ cupful of corn-starch,
- 2 cupfuls of flour,
- 3 teaspoonfuls of baking powder.

Take one third of the batter, and add

- 1 teaspoonful of cinnamon,
- 1 teaspoonful of allspice or cloves,
- 1 dozen figs, cut in small pieces.

Bake in layers, two white and one dark one, and spread them with the following icing:

- 3 eggs, the whites of, beaten to a stiff froth,
- 2 teacupfuls of granulated sugar, level full,
- 4 tablespoonfuls of water.

Boil the sugar and water together five minutes, then pour it on the whites and beat till cold. One half pound of blanched almonds pounded to a paste, is an addition.

Mrs. J. Kyle, Springfield, Ohio.

ORANGE CAKE.

Bake a simple sponge cake in a round, deep pan, and when cold, cut it with a sharp knife into four layers. Peel and slice six or eight oranges, and put a layer of oranges on the first layer of cake and cover them with sugar, then add another layer of cake, then oranges and sugar till they are all used up. Make a soft icing, and just let it brown in the oven.

WHITE LAYER CAKE.

8 eggs, the whites of,
2½ cupfuls of sugar,
1 small cup of butter,
1 cupful of milk,
¾ of a cup of corn-starch,
3 cups of flour,
2½ teaspoonfuls of baking powder,
1 teaspoonful of vanilla.

Follow the general rule for mixing cakes. This makes four layers. Spread between each layer a soft icing, with a tablespoonful of some kind of a bright, red jelly stirred into it. Makes a very pretty cake when cut. Bake in deep pie-pans.

Mrs. T. L. Arthur, Springfield, Ohio.

SMALL CAKES.

BAKERS' CREAM CAKES.

Boil one half pint of water and a cup of butter together, and pour it into one and one half cups of flour. When nearly cold, pour in six well-beaten eggs. Drop this, in small spoonfuls, on buttered tins, and bake in a quick oven. Open them at the sides, and put in the following custard:

½ pint of milk,
1 teaspoonful of flour,
1 teaspoonful of corn-starch,
1 egg,
2 tablespoonfuls of sugar.

Boil the milk and add the beaten egg, sugar, flour and corn starch; let it cook till it thickens, stirring all the time; when cold put it in the cakes.

Mrs. E. D. J., Waupaca, Wis.

COOKIES WITHOUT EGGS.

- 1 cup of sugar,
- $\frac{1}{2}$ cup of butter,
- 1 cup of water,
- 2 teaspoonfuls of cream of tartar,
- 1 teaspoonful of soda,
- Flavor with nutmeg.

Flour enough to roll out and cut in any shape you prefer.

Bettie Ferguson, Stockton, Ala.

DROP CAKES

- 4 eggs, beaten separately,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of butter,
- 1 cup of corn-starch,
- 2 teaspoonfuls of baking powder.

Bake in small tins, place a large raisin in the top of each one after they are put in the tins.

Mrs. M. A. Long, Philadelphia, Pa.

CINNAMON DROPS.

- 1 egg,
- 1 cup of sugar,
- 1 cup of molasses,
- $\frac{1}{2}$ cup of butter,
- 1 cup of water,
- 2 teaspoonfuls of cinnamon,
- 1 heaping teaspoonful of soda,
- 5 cups of flour.

Bake in small cups nearly half full.

Grace H. Johnson, North Madison, Conn.

COCOANUT DROPS.

6 eggs, whites beaten to a stiff froth,
 $\frac{1}{2}$ pound of pulverized sugar,
1 pound of grated cocoanut.

Drop on buttered pans and bake.

Mrs. Carrie Bell, Eminence, Ky.

MRS. HOBART'S COOKIES

2 eggs,
1 cup of sugar,
 $\frac{1}{2}$ cup of butter,
2 tablespoonfuls of milk,
2 teaspoonfuls of baking powder.

Flour to stiffen. Mix soft. Flavor with vanilla.

MOTHER CHRISTIE'S COOKIES

3 eggs,
2 cups of sugar,
1 cup of butter,
1 quart of flour,
 $1\frac{1}{2}$ teaspoonfuls of baking powder.

Use more flour if necessary to make it stiff. Roll thin and bake in a pretty hot oven.

MA'S GINGER SNAPS.

1 cup of molasses,
 $\frac{1}{2}$ cup of butter or shortening, heated and put in the molasses,
 $\frac{1}{4}$ cup of water,
1 teaspoonful of soda,
 $1\frac{1}{2}$ teaspoonfuls of ginger.

Flour enough to roll rather soft. Bake in a quick oven.

GINGER SNAPS.

- 1 egg,
- 1 cup of molasses,
- 1 cup of sugar,
- 1 cup of butter and lard, mixed,
- $\frac{1}{2}$ cup of boiling water, .
- 1 level tablespoonful of soda dissolved in the water,
- 1 tablespoonful of ginger,
- Flour enough to mold out rather soft.

Roll out thin and bake in a quick oven.

Mrs. T. L. Arthur, Springfield, Ohio.

SOFT GINGER CAKES.

- 1 pint of molasses,
- 1 cup of lard,
- 1 cup of water,
- 1 tablespoonful of saleratus,
- 1 tablespoonful of ginger.

Allow flour enough to roll as soft as possible, and bake quickly, but not with a very hot fire, as they burn easily.

Mrs. E. C. W., Mt. Vernon, Ohio.

GEORGE'S GINGER CAKES.

- 1 pint of Orleans molasses,
- 1 heaping teaspoonful of soda, stirred in the molasses,
- 1 cup of brown sugar,
- 1 heaping tablespoonful of ginger,
- $\frac{1}{2}$ cup of butter or lard.

Work in flour to stiffen enough to roll out a half inch thick. Do not let the edges touch in the pan. Bake slowly.

KISSES.

Beat the whites of four eggs to a stiff froth. Then stir in one and a half pounds of powdered loaf-sugar; flavor with vanilla or lemon extract. Continue to beat it until it will lie in a heap. Lay the mixture on letter paper, in the size and shape of half an egg, and about an inch apart. Then place the paper on a piece of hard wood, and put into a quick oven, without closing the door. Watch them, and when they turn yellowish, take them out and let them cool for three or four minutes. Then slip a thin-bladed knife under one, and transfer it to your hand; then take another off, and join the two by the sides that lay on the paper, and place the kiss thus made on a dish. They make delicious eating.

Mrs. M. A. Dorin, Oak Ridge, Ind.

LADY-FINGERS.

- 2 eggs,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of butter, beaten to a cream,
- 4 tablespoonfuls of sweet milk,
- 2 tablespoonfuls of baking powder.

Enough flour to stir stiff with a spoon. Flavor with lemon or vanilla. Flour your molding-board, take a little piece of dough, roll with your hands as large as your finger, cut off in four-inch lengths, and put closely on buttered lady-finger-tins. Bake in a quick oven.

Mrs. F. C. K., Douglas, Mich.

MACAROONS.

- 2 eggs, the whites of,
- 1 coffee-cup level full of powdered sugar,
- $\frac{1}{2}$ pound of sweet almonds.

Pour boiling water over the almonds to take off the brown skin, then put them in the oven to dry, when cold, pound them to a

paste. Beat up the eggs and sugar to a stiff froth and add them to the almond paste, mixing them thoroughly with the back of a spoon. Roll the preparation in your hands in little balls the size of a nutmeg, and place them on a piece of white paper, an inch apart. Bake them in a cool oven, a light brown.

MOTHER'S TEA CAKES.

1 egg,
1 cup of sugar,
 $\frac{1}{2}$ cup of butter or beef suet,
 $\frac{1}{4}$ cup of water,
1 teaspoonful of soda,
Flavor with a little cinnamon,
Flour enough to roll.

Cut out in fancy patterns and cook in a quick oven.

Mrs. W. B. Reid, Jackson, Mich.

SAND TARTS.

2 eggs, reserving the white of one,
2 cups of sugar,
1 cup of butter or beef drippings,
3 cups of flour.

Roll out thin. Spread the white of the egg on top of each cake cut out, sprinkle with sugar and cinnamon, and press a blanched almond or raisin in the centre of each. Cook in a quick oven.

Mrs. P. P. Mast, Springfield, Ohio.

SEA-FOAM.

Whites of 10 eggs beaten to a stiff froth,
 $1\frac{1}{2}$ cups of sifted sugar,
1 cup of sifted flour,
1 teaspoonful of cream of tartar.

Put into rings and bake quickly.

SUGAR SNAPS.

- 1 cup of sugar,
- 1 cup of butter,
- 1 cup of water,
- 1 teaspoonful of soda,
- 1 teaspoonful of cream of tartar.

Flour enough to mix stiff and roll thin.

"Stella," Jackson, Mich.

WAFERS.

- $\frac{1}{4}$ pound of butter,
- $\frac{1}{2}$ pound of pulverized sugar,
- 3 level tablespoonfuls of flour.

Flavor with rose water, and spread in thin cakes on dripping-pans. Bake, and while hot roll them up and powder with white sugar. They are very pretty with mixed cakes. They bake quickly and must be rolled quickly.

CRULLERS.

- 1 egg,
- 1 cup of sugar,
- 1 cup of sour cream,
- 1 small teaspoonful of soda,
- 1 small pinch of salt,
- Spice to suit the taste.

Mix soft, roll nearly an inch thick, cut out with a cake-cutter that has a hole in the centre. Fry in hot lard.

LOVE KNOTS.

Take equal quantities of eggs and rich, sweet cream (a cup of each); beat the eggs well; add the cream. pour into the flour, and mix as stiff as you can; roll out very thin. Take a large coffee-

cup, or small bowl, invert it on the dough; cut around it with a jagging-iron, then cut into small strands the size of a large straw, cutting it nearly across, but leaving an edge on each side. Pass two knitting needles under every other strip; spread the needles as far apart as possible, then with them on the needles, hold it in the fat till fried a light brown. Only one can be done at a time.

RAISED DOUGHNUTS.

3 eggs,
1 cup of sugar,
 $\frac{1}{3}$ cup of butter,
3 pints of bread sponge.

Mix with the hand as soft as possible; let it rise. Mold again; have the bread-board floured, put the dough on it, roll out half an inch thick and cut out. Let them raise a half hour. Fry in moderately hot lard.

FRITTERS.

3 eggs,
2 tablespoonfuls of sugar,
1 pint of sour milk,
1 teaspoonful of soda,
A pinch of salt,
Flour enough to make a stiff batter.

Beat thoroughly. Drop a large spoonful in hot lard. Fry brown and roll in powdered sugar when done.

M. C., Troy, Pa.

PHOEBE'S POVERTY CAKES.

1 pint of sour milk,
1 teaspoonful of soda,
1 teaspoonful of salt.

Flour enough to roll. Cut in narrow strips, and fry in hot
They are nice for breakfast, eaten with the coffee.

MAPLECAKES.

- 1 egg,
- 1 teacup of butter and lard, mixed,
- 1 teaspoonful of soda,
- 1 teaspoonful of salt,
- 3 pints of flour.

Rub well together and mix with buttermilk; turn out on your kneading-board, and work them till quite smooth. Roll very thin, cut like crullers, and fry in lard.

Mrs. Lashells.

MARGARETHA FRIED CAKES.

- 2 eggs,
- 1 cup of sugar,
- $\frac{1}{2}$ cup of lard,
- 1 pint of sour milk.
- 1 teaspoonful of soda.

Spice and salt to suit the taste and flour to roll. Fry a rich brown in hot lard.

"Hazel Kirk."

SUGGESTIONS AND RECIPES FOR PRESERVES, JELLIES AND PICKLES.

For jelly, select your fruit before it is too ripe, if possible, as it is always a much better flavor.

It should be put on and brought to a heat, as the juice can be much better extracted.

Have a bag made of flannel, in a funnel shape, to put the juice through. For straining it through the first time use a wire sieve with a revolving wire to crush the fruit.

Jelly should always be strained twice, and comes much clearer by allowing it to hang over night and drip. Put on the juice and allow it to come to a heat, then put in the sugar, which should be put in the oven and heated. Jelly should always boil rapidly, and in a pan with a very large bottom, so that as much surface can be on the stove as possible. If it is desired to keep the color light use a very little gelatine, so that it need not cook so long. From fifteen to twenty minutes is long enough for it to cook after it begins to boil, and it should not stop till done. Better success can be had by making it in small quantities. After putting it into the glasses set them in a hot sun till cold, then cover with a piece of writing paper, dipped in alcohol, directly on the jelly; another to cover the top of the glass. This can be confined with a tiny rubber band, which is better, as you can easily lift your covers and inspect your jellies. Some seasons more mould will accumulate upon things than others, and if once removed will not return.

If corn-starch be put in the juice before adding the sugar it will make it clearer; two teaspoonfuls in two tablespoonfuls of water

to three pints of juice. A teaspoonful of sugar put upon the top of jelly in the glass prevents moulding.

To prevent preserves from sugaring, add a little tartaric acid, when cooked.

Preserves need only tying up with several thicknesses of paper, over which put a cloth, but should be looked over occasionally, and if signs of fermentation appear, just heating them again will correct it. Stone jars of small capacity are best for these.

We would recommend all young housekeepers in buying their jars, etc., for canning fruits, to get nothing but glass or stoneware. Everything is better put up in these, as the acids in so many fruits acting upon tin are apt to make them very unwholesome if not positively injurious. Tomatoes, peaches and other canned fruits may then be wrapped with paper to keep the light from them.

In getting vinegar for pickles, always try to get cider vinegar, as the other kinds frequently eat up the pickles entirely or cause them to turn soft. Too strong vinegar should be partly diluted with water.

All pickles should be tightly sealed, to prevent air reaching the vinegar, as this kills it. It should always be poured on hot as it comes to the first scald—never allowing it to boil.

Never put up pickles in anything that has held any kind of grease, and never let them freeze.

If pickles are put into brine, it should always be strong enough to bear an egg. Use coarse salt, in proportion of a heaping pint of salt to a gallon of water.

The nicest way to put up pickles is to put them in bottles and seal while hot.

TO CLARIFY PICKLES.

The scum which often rises on the top of pickles can be remedied by putting in a slice or two of horseradish in the jar, which soon sinks to the bottom, taking all the scum with it, thus leaving the vinegar clear.

TO KEEP PICKLES FROM GETTING SOFT.

To one barrel of pickles, when in brine, add one half bushel of grape leaves. This will keep them sound and firm.

TO SEAL UP CANS OR JARS.

Scald the fruit thoroughly; pour into the cans; have ready three or four pieces of paper (a thin, tough tea paper is best); cut about one inch larger around than the top of the can; wet the under side with the white of an egg; press on quickly and put two or three more pieces on top of this; wet the same as the first; tie a string around over these, to be sure they are close.

Mrs. Rose C. Havenor, Centralia, Wis.

TO FILL JARS WITH HOT FRUIT WITHOUT WARMING THEM.

Place the jar in a bowl of cold water, and pour into it one cupful of the boiling fruit. This will heat the jar, without breaking it, and it must be taken out of the water to finish filling it. Care must be taken not to fill the hot fruit higher than the water on the outside of the jar before removing it, or it will be sure to break. This will answer for filling jelly-glasses also.

M. B. Patterson.

LIST OF FRUIT IN PRESERVES.

7½ pounds of cherries,	} 1 gallon of preserves.
7½ pounds of sugar,	
14 pounds of blackberries,	} 5 quarts of jam.
14 pounds of sugar.	

Six quarts of steamed grapes make five and one half pints of juice, which, with five and one half pounds of sugar, make nine tumblers of jelly.

Two quarts of stemmed currants make two pints of juice, added to nearly two pounds of sugar, make three tumblers of jelly.

CITRON PRESERVES.

Select sound fruit, pare it, divide into quarters, carefully take out the seeds, and cut in very small pieces any shape you desire, and weigh it; to every pound of fruit allow one half a pound of loaf-sugar; put the citron on to cook until it is quite clear, then remove it from the kettle where it can drain, and pour out the water it was cooked in; then put on the weighed sugar with water enough to wet it through; let it boil until very clear, and before putting in the citron again add to the sirup two large lemons, sliced, and a small piece of ginger-root, to give it a fine flavor; then add the citron and let all cook together about fifteen minutes; fill the jars with citron and pour over the hot sirup, then seal up.

Miss Bettie Ferguson, Stockton, Ala.

CITRON AND QUINCE PRESERVES.

Pare and cut the citron in inch pieces; boil hard in middling strong alum-water thirty minutes; drain, and boil in fresh water till the color is changed and they are tender; wash carefully the quinces; pare, quarter, core and halve the quarters; boil the cores and parings in water to cover them one and one half hours; remove them and add the prepared quince to the liquid; boil, and when they begin to be tender add the citron and three fourths of a pound of white sugar to every pound of the fruits.

C. M. Hulbert, Almont, Mich.

PRESERVED STRAWBERRIES.

Remove the hulls from your berries and put in a colander a couple of quarts only at a time. Pour water over to cleanse them. Have on the stove a pan of sirup made of two pounds of white sugar and a half cup of water, drop the berries into it, allow them to cook rapidly for twenty minutes, remove all the scum that rises, but do not stir the fruit; pour into tumblers, and when you

are all done cook your sirup and juice to a jelly and fill up your glasses. Let stand till next day and tie up with thin paper, over which put a cloth. Keep in a dry place.

Christie Irving.

PRESERVED PEARS.

Select smooth, sweet pears of a kind which will not break when cooked; pare, halve and remove the cores; drop in cold water as you pare, to prevent turning black; put a little over one quart of granulated sugar into your preserving kettles; add just water enough to moisten the sugar; when warm put into this two quarts of pears; let them cook very slowly several hours; when the sirup is thick dip the preserves into glass cans and seal.

Emma Morrison, Winchester, Ind.

PINE-APPLE PRESERVES.

Pare and slice the apples; then weigh them, and to every pound of fruit use a pound of sugar; put a layer of the slices in a jar and cover them with a layer of sugar; and thus proceed until the apples and sugar are used up; let them stand over night; then take the apples out of the sirup, cook the sirup till it thickens, replace the apples and boil fifteen minutes; take the apples out of the sirup and let them cook; then put them in the jars and pour the sirup over them. A few pieces of ginger-root boiled in the sirup will improve it.

Mrs. N. A. P., Ridgeway, S. C.

WATERMELON PRESERVES.

Select one with a thick rind; cut in any shape desired; lay it in strong salt-water for two or three days; then soak them in clear water for twenty-four hours, changing the water frequently; then put them in alum-water for an hour to harden them; to every pound of fruit use a pound of sugar; make a sirup of the sugar

and a few small pieces of white ginger-root and one lemon, sliced; take out the lemon and root, after the sirup has been boiled, and add the watermelon; let it boil until transparent; carefully lift it and put it in the jars, pouring the sirup over it.

Mrs. N. A. P., Ridgeway, S. C.

TOMATO PRESERVE.

Scald and peel carefully, small, pear-shaped tomatoes, not too ripe; prick with a needle to prevent bursting, and put their weight in sugar over them; let them lie over night, then pour off all the juice into a preserving-kettle, and boil until it is a thick sirup, clarifying it with the white of an egg; add the tomatoes and boil until they look transparent. A piece or two of ginger-root, or one lemon to a pound of fruit, sliced thin and cooked with the fruit, will improve it.

BLACKBERRY JAM.

2 quarts of blackberries,
1 quart of fine, cooked apples,
2 quarts of sugar.

Boil twenty minutes.

L. K. E., Lebanon, Ohio.

RED OR BLACK RASPBERRY JAM.

To use one third currants to two thirds raspberries is better than the berries alone. Mash the fruit well and let it boil twenty minutes; weigh the quantity; allow two to three pounds for the kettle to weigh, and to every pound of fruit use three quarters of a pound of sugar. After this is put in let it boil till, by taking some out on a plate to try it, no juice gathers about it. Then it is ready to put away, as you would jelly, in glasses—or stone jars are nice.

Mary McAllister, Mechanicsville, Iowa.

PLUM AND APPLE JAM.

After canning plums, there is often some left, not enough to fill a can; a very nice jam can be made of this by putting it through a sieve, and adding the same quantity of good apples, cooked. Sweeten to taste and put in a very little cinnamon and cloves. Cook an hour, then tie up in jars when cold.

APPLE BUTTER.

To

3 gallons of cooked apples, add
1 quart of cider vinegar,
5 pounds of brown sugar.

Boil this down to about two gallons, and season with cinnamon.

Sallie E. Ruff, Kingsville, Miss.

TOMATO BUTTER.

5 quarts of tomatoes,
6 quarts of apples.

Stew separately; mix well; put in a kettle, and add

6 pounds of sugar,
2 tablespoonfuls of ground cloves,
3 tablespoonfuls of cinnamon.

Mrs. E. W. Thomas, Fetterman P. O., Penn.

CANNING STRAWBERRIES.

Wash the berries thoroughly before picking off the stems and weigh them. To each pound of berries allow one quarter pound of sugar. Let them cook fifteen minutes after they come to a boil. Then they are ready for the cans.

Bettie Ferguson, Stockton, Ala.

CANNING APPLES AND QUINCES.

Pare and cut equal quantities of apples and quinces. First cook the quinces in sufficient water to cover them, till they are tender. Take them out and cook the apples in the same water. Put in a jar or kettle a layer of quinces, then of apples, till all are used. Pour over them a sirup made of half a pound of sugar to a pound of quinces, dissolved in a little water, and let it stand over night. The next day heat them thoroughly and seal in cans.

Mrs. A. P. K., St. Charles, Mo.

CANNED GRAPES.

Carefully pick from the stems, and wash the grapes. Remove the skins, dropping the pulp in one vessel and the skins in another. When all are thus prepared, put the pulps in a preserving-kettle over the fire, and stir constantly, until the seeds will come out clean. Then press the mass through a colander, add the skins to the pulp, weigh them, and to one pound of grapes allow one half pound of sugar. Boil one hour and a half, and put in glass jars while hot, and seal. Thirteen pounds of grapes and six and a half pounds of sugar will fill six quart cans.

Russie Feagan, Palmyra, Mo.

CANNED PEARS.

- 10 pounds of fruit, peeled, halved and cored,
- 5 pounds of sugar,
- 1 lemon, sliced,
- 1 teaspoonful of ground cinnamon,
- 1 teaspoonful of grated nutmeg,
- A piece of ginger-root, three inches long.

Tie the cinnamon and nutmeg loosely in a thin muslin bag. Cook all together, till the pears turn pink, then bottle and seal hot.

CANNED PEACHES.

Pare the peaches with a silver knife if possible; cut in half and lay in cold water till ready. Put on the stove a pound of sugar, with a quart and a pint of hot water turned over it; let it cook to a sirup. Set your jars on a cloth in hot water. Fill your jars with the cold peaches, putting a layer of sugar between the peaches; when the jar is full of peaches fill up with the hot sirup and seal immediately. The water the jars set in should come nearly to the top.

CANNED PLUMS.

Twelve pounds of damsons and three pounds of sugar will fill six quart cans, and the same of pears and peaches.

APPLE JELLY.

Take some ripe apples, fine-flavored and juicy; either Bellefleur or Rambo are the best; pare and cut them in quarters; put them in water as you cut them, or they will turn black. When all are cut, put them in a preserving-kettle and pour over them a little water; let them cook until they are quite soft; then strain through a flannel bag; boil the juice with an equal weight of sugar until it will jelly (you can test it by placing a little on a plate), and pour it, while hot, into the jelly molds or jars. Golden Pippin apples make the finest jelly. If wanted for immediate use only, you can use less sugar.

CRAB APPLE JELLY AND MARMALADE.

To an eight-quart pan full of apples, which must be free from rot and well washed, add three quarts of water. Let them boil slowly for nearly an hour, taking care to renew the water so that the vessel remains as full when done as when you commence. Strain through flannel, and do not press with the hands. Allow the same quantity of sugar as of juice, and boil and skim for

twenty minutes. Take the rest of the crabs and press them through a sieve, to take out the core and skins; take equal parts of sugar and crabs, and cook until thoroughly done; season with cinnamon or lemon.

Mrs. W. H. Horton, Vernon Centre, Minn.

BLACKBERRY JELLY

Squeeze the juice from your berries and strain it; add an equal quantity of sugar. Boil hard for twenty-five minutes. Then pour into molds.

CURRANT JELLY

Wash and strip the currants from the stems, and put them in a preserving-kettle; mash them as they get hot and let them boil half an hour; then turn them into a coarse hair sieve, or jelly-bag, and let them drip. When through dripping, without squeezing any, measure and pour into the kettle to cook. After it has boiled about ten minutes put in the heated sugar, allowing a pound of sugar to a pint of jelly, and the jelly will set as soon as the sugar is dissolved—about three quarters of an hour.

Mary McAllister, Mechanicsville, Ia.

CRANBERRY JELLY

To three quarts of cranberries take two pounds of good, white sugar, and a quart of water. Cook thoroughly, mashing all the berries fine, then put all through a fine sieve. Return the juice to the stove and cook fifteen minutes more; pour into glasses and seal when cool.

GRAPE JELLY.

To every eight pounds of fruit take a coffee-cupful of water; put them into a porcelain-lined kettle and boil until quite soft; strain through a cloth strainer; measure the juice; measure and set aside an equal quantity of granulated sugar; then boil the juice half an hour; add the sugar and let it boil five or eight minutes

longer. All jellies, to be good, should have nearly all of the boiling done before the sugar is added. Fruit that is partially ripe makes the prettiest jelly.

Mrs. Thos. Morgan.

SPICED GRAPE JELLY.

Take grapes half ripe, crush all the juice out well, and strain. Take equal quantities of juice and sugar; to each quart add one half teaspoonful of cloves and one tablespoonful of cinnamon. Cook hard twenty minutes, then remove from the stove and pour into glasses.

Christie Irving.

RHUBARB AND APPLE JELLY.

Cut up your rhubarb and wash it; put on the fire without any water at all. Take good, sour apples, and pare and quarter, and cook in a very little water. Strain the juice from both, and put them on the stove to cook for fifteen minutes. Then add the heated sugar, three fourths as much sugar as juice. Boil hard for twenty minutes; turn into glasses and set in the sun, if possible, for half a day. Seal the next day.

SPICED VINEGAR FOR PICKLES.

- 1 gallon of vinegar,
- 1 pound of sugar,
- 2 tablespoonfuls of allspice,
- 2 tablespoonfuls of mustard seed,
- 2 tablespoonfuls of celery seed,
- 2 tablespoonfuls of salt,
- 1 tablespoonful of turmeric powder,
- 1 tablespoonful of black pepper,
- 1 tablespoonful of mace,
- 2 nutmegs, grated,
- 3 onions,
- 1 handful of grated horseradish.

Mrs. L. F. Le Clercq, Springfield, Ohio.

SPICED CHERRIES.

- 9 pounds of fruit,
- 4 pounds of sugar,
- 1 pint of cider vinegar,
- $\frac{1}{2}$ ounce of cinnamon bark,
- $\frac{1}{2}$ ounce of whole cloves.

Let the sirup come to a boil before putting in the fruit; cook the fruit until the skins break; then take out the fruit and boil the sirup down until thick; pour over fruit hot.

Mrs. Geo. H. Knight, Mexico, New York.

SPICED APPLES.

Take equal parts of sugar and vinegar, and add a few cloves and cinnamon bark, and when it boils add the sweet apples; let them remain in the sirup until tender; then tie them up in a jar.

Mrs. M. A. McDonald, Sago, Ohio

SPICED TOMATOES.

Take red and yellow, pear-shaped tomatoes; prick each two or three times with a fork; sprinkle with salt; let stand over night; pack in a glass-jar and cover over with vinegar, prepared as follows for a half-gallon jar:

To

- 1 pint of vinegar, add
- 1 teaspoonful of cloves,
- 1 teaspoonful of cinnamon,
- 1 teaspoonful of allspice,
- 1 teaspoonful of pepper,
- 1 tablespoonful of sugar.

The spices should be ground. Let this come to a boil and pour it over the tomatoes; after they get cold tie strong paper over them.

Mrs. J. H. Calder, Briggs, Ohio.

CHOW CHOW.

Two gallons green tomatoes, one large head of cabbage, one dozen green peppers, one dozen red peppers, one dozen onions; chop each separately very fine; mix all together; then put a layer of the mixture and a sprinkle of salt; then put in a bag and hang all night to drain; in the morning squeeze it perfectly dry with the hands and when put in a dish, cover with cold vinegar; let it set six hours, then squeeze as before. Season with one cup of mustard seed, three tablespoonfuls of celery seed, one of mace, three of allspice, one quart of grated horseradish; mix all these well together; boil vinegar enough to cover; put one pound of sugar in the vinegar; pour it boiling over the pickle.

Mrs. Carrie Bell, Eminence, Ky.

CHOW-CHOW.

- $\frac{1}{4}$ peck small string beans,
- $\frac{1}{4}$ peck tomatoes,
- 1 dozen green peppers,
- 1 quart small white onions,
- 3 dozen ears of sugar corn,
- 2 dozen very small cucumbers,
- 1 head cauliflower,
- $\frac{1}{4}$ pound white mustard seed,
- $\frac{1}{4}$ pound black mustard seed,
- $\frac{1}{2}$ pound English ground mustard,
- 1 tablespoonful celery seed,
- 2 teaspoonfuls of turmeric powder,
- 2 tablespoonfuls salad oil.

Salt the beans, tomatoes, peppers and onions, and let them stand under pressure for twelve hours. Make a pickle for cucumbers and cauliflower and pour over for the same time. When ready to mix, remove the corn from the cob. Mix everything well together in a large kettle, excepting the oil and turmeric powder, cover the whole with strong cider vinegar and boil it one

hour. As soon as it is lifted from the stove add the turmeric, mixing it thoroughly, and add the oil last of all, mixing that well with the other ingredients. Do not make it till the last of September or the first of October.

Carrie K. Inglis, Philadelphia, Pa.

CHOPPED PICKLES.

- | | |
|-----------------------------|-----------------|
| 1 gallon of cabbage, | } chopped fine. |
| 1 gallon of green tomatoes, | |
| 1 quart of onions, | |
| 2 or 3 green pepper pods. | |

Sprinkle salt over the tomatoes and let them stand awhile; then drain off the water and put with the other ingredients, and with this add

- 4 tablespoonfuls of ground mustard,
- 2 tablespoonfuls of ginger, powdered,
- 1 tablespoonful of cloves, powdered,
- 1 tablespoonful of mace, powdered,
- 1 tablespoonful of cinnamon, powdered,
- 3 pounds of sugar,
- 3 ounces of turmeric powder,
- 1 ounce of celery seed.

Mix well and cover with good vinegar, and boil slowly till done.

Mrs. D. D. H., Marion, Va.

GREEN TOMATO PICKLE.

Chop a peck of green tomatoes and stir in half a teacup of salt. Drain over night. Add

- 3 green peppers, chopped,
- 1 teacup grated horseradish,
- 2 quarts vinegar,
- 1 teacup of sugar.

Let it boil, gently stirring occasionally, till the tomato is tender, then add a great spoonful each of cinnamon and cloves.

Lena G. Mills, Columbus, Ohio.

NASTURTIIONS.

Take those that are small and green; put them in salt and water, changing it twice in the course of a week; when you have done collecting them, turn off the brine and turn on scalding vinegar with a little alum in it. Use them in mangoes.

PICKLED ARTICHOKEs.

In pickling artichokes, if you wish to have them hard, gather them as soon as they are dug; cover them with vinegar; add red pepper to suit the taste. To make them soft, after gathering, let them freeze before putting them in the vinegar.

Mrs. C. V. Smith, Conyers, Georgia.

PICKLED ONIONS.

Peel and boil them in equal portions of sweet milk and water for ten minutes. Drain them and pour scalding, spiced vinegar on them immediately. Never use allspice, as it darkens the onions. Always select the small white ones.

Mrs. H. T.

PICKLED PEPPERS.

Select large, green peppers (those called sweet peppers are the best); cut a small slit on one side, so as not to cut off any part. Take out all the seeds carefully. Soak the peppers in salt water for six days, changing the brine several times. Chop onions, red cabbage, tomatoes, small cucumbers, green grapes, beans, okra, a few slices of carrots, some green corn, cut from the cob, some horseradish, whole mustard seed, celery seed, and a little curry powder. Regulate the quantity of each ingredient by your own taste. Prepare as much of the stuffing as will fill to the natural size all the peppers you desire to pickle. Before filling the peppers, sprinkle all over the inside of them a little ground cinnamon, cloves and allspice. Then fill in the stuffing, mixed all well together. Sew up the slit neatly; place in a stone jar; cover with cold, spiced vinegar; cover up the jar closely and set aside.

Mrs. F. Anthony, Providence, R. I.

PICALLILY.

- 2 dozen large cucumbers, chopped,
- 2 quarts small onions, whole.
- 1 peck green tomatoes, chopped,
- 1 dozen green peppers, chopped,
- 1 head cabbage, chopped.

Sprinkle one pint of salt over this, and let it stand over night, then squeeze out very dry. Put in a kettle

- 1 gallon of vinegar,
- 1 pint of brown sugar,
- $\frac{1}{4}$ pound box of Coleman's mustard,
- $\frac{1}{2}$ ounce of turmeric powder,
- $\frac{1}{2}$ ounce of cinnamon,
- 1 tablespoonful each of allspice, mace, celery seed, and a little horseradish.

Cook the mess slowly two hours, then add two hundred small pickles, just as it is to come off the stove. Add the mustard last, as this thickens it and it is apt to burn.

Mrs. Jas. Lettel, Springfield, Ohio.

BOTTLED PICKLES.

Pour boiling water over them, and let stand four hours; to every gallon of vinegar take

- 1 teacupful of sugar,
- 1 teacupful of salt,
- 1 teaspoonful of pulverized alum,
- 1 ounce of cinnamon bark,
- $\frac{1}{4}$ of an ounce of whole cloves.

Boil spice and vinegar, and pour over the pickles; seal while hot.

Mrs. W. B. Reid, Jackson, Mich.

CUCUMBER PICKLES.

One hundred green cucumbers about two inches long will fill four glass quart jars. Soak twenty-four hours in rather strong brine. Then pour off the brine, and rinse in clear water. To this number of cucumbers, use

3 quarts of pure cider vinegar,
1 cup of sugar,
1 ounce of whole cloves,
1 ounce of stick cinnamon,
1 ounce of small, black peppers,
A little horseradish, sliced, and
A few small, red peppers.

Scald the cucumbers in the vinegar. As soon as the vinegar is scalding hot, dip them out, fill the cans, and then pour the vinegar over them till the can is full. Seal hot.

Clara C., Springfield, Ohio.

SWEET PICKLED PEACHES, PLUMS.

The cling-stone peaches are best for pickling, though many use the free-stone, as well. Some peel them, while others rub the down off with a coarse towel, and leave the skins on. To

8 pounds of fruit, allow
4 pounds of sugar,
1 quart of vinegar,
2 ounces of stick cinnamon,
2 ounces of cloves.

Boil the sugar and vinegar with the cinnamon, for five minutes, then put in the peaches, a few at a time, with one or two cloves in each peach. When they are done enough to prick easily with a fork, take them out in the jar, and put in others to cook, until they have all been cooked. Boil the sirup down to one half the original quantity and pour it over the peaches. Seal while hot.

TIP-TOP PICKLE.

Take one peck of green tomatoes and one dozen large onions; slice both on a slaw-cutter. Have them in separate vessels, sprinkle salt between the tomatoes and let them stand two hours; pour scalding water over the onions and let stand till wanted. Then squeeze them both out and arrange them in a crock in alternate layers, sprinkling between them celery seed, white and black mustard seed. Pour over this a quart of vinegar and a pint of sugar brought to a boil. It is ready for use when cold.

Bettina Hollis.

RIPE CUCUMBER SWEET PICKLES.

Pare twelve large cucumbers and take out the pulp. Cut them in strips about two inches wide, and three or four inches long. Let them stand a few minutes. Take

- 2 pounds of sugar,
- 1 pint of vinegar,
- 1 ounce of cinnamon,
- $\frac{1}{2}$ ounce of cloves.

Boil together and skim. Then put in the cucumbers. Let them cook until tender. Then take them out and let the liquor cook fifteen minutes. Pour this over the cucumbers and cover tight.

Libbie Kent, Genoa, Ohio.

PEACH MANGOES.

Cut firm, free-stone peaches in halves and remove the stones; fill each half with the following preparation:

- 1 tablespoonful of sugar,
- 1 tablespoonful of white mustard seed,
- 1 teaspoonful of celery seed,
- 1 teaspoonful of horseradish.

Bind the peaches together with white yarn; to one quart of vinegar add three pounds of sugar and let boil; pour over the

peaches, previously placed in a jar. Drain off this sirup and boil it fifteen minutes every morning until it is thick. Four times this proportion will make half a gallon.

Russie Feagan, Palmyra, Mo.

CANTELOPE SWEET PICKLE.

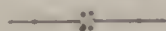
Take seven pounds of melons, not quite ripe, lay them in a weak brine over night. Then boil them in weak alum-water till transparent. Lift them out and put them in a jar. To

- 1 quart of cider vinegar, add
- 2 ounces of stick cinnamon,
- 1 ounce of cloves,
- 3 pounds of granulated sugar.

Let this boil and add the fruit, cooking it twenty minutes longer. Pour it in a jar and cover close. Scald it over for two mornings. Then seal it up tight.

Mrs. J. A. H., Paris, Ky

RECIPES FOR BEVERAGES.



CHOCOLATE.

Allow a heaping tablespoonful of grated chocolate to one pint of fresh milk, let it come to a boil, and sweeten to taste.

CHOCOLATE.

1 cup of milk,
1 cup of water,
1 tablespoonful of grated chocolate.

Sweeten to taste; boil for five minutes. Scalding will not do. This makes two cups.

Helen F. Dawley, Jordansville, N. Y.

COFFEE.

Grind the necessary amount of coffee and put it in the pot with just enough water to boil it. Let it boil five or six minutes and then set it on the back of the stove. A few minutes before serving pour enough boiling water in the pot to make the required quantity of coffee.

Mary A. Rush, Claysville, Ark.

COFFEE.

Carefully roast *good* coffee. Grind it, and for every teacupful of ground coffee, put one egg. Shake it well in the coffee-pot and add a few spoonfuls of boiling water. Mix this well. Then pour on as much water as the coffee requires. Let it cook fifteen or twenty minutes.

Mrs. Charles Van F., Westerville, Ohio.

TEA.

People must consult their own tastes as to kind of tea. Mixed is the best to use with ice. Allow one teaspoonful for each person. Use boiling water, but do not boil the tea, and use while fresh. Tea is best made in an earthen tea-pot—never in tin. Iced tea should be made several hours before it is needed, and then set upon ice. When ready to use, sweeten and drink without milk or cream. Use cracked ice to put into the glass.

TEA.

Allow a teaspoonful of tea for three cupfuls. Pour on nearly a quart of boiling water and set it where it will keep warm, but not cook. Some put a pinch of tea leaves in the cup and fill it up with hot water. It is ready to use after standing a few moments.

LEMONADE.

This is invaluable in fevers and also in rheumatic affections. Rub two medium-sized lemons soft; cut them through the centre and squeeze out the juice; take out the seeds; put two tablespoonfuls of white sugar to each lemon, and a pint of cold or boiling water, according as you desire the lemonade—hot or cold.

AUNT ELLEN'S SODA WATER.

3 pounds of sugar,
 $1\frac{1}{2}$ pints of molasses,
 $\frac{1}{4}$ of a pound of tartaric acid,
 $\frac{1}{2}$ an ounce of sassafras,
 2 quarts of boiling water.

After these have boiled together, bottle and cork well. It will keep a long time in a cool, dark place. Use two tablespoonfuls of this sirup and half a teaspoonful of soda to a glass of water.

E. C., Hoosac, New York.

ELDERBERRY WINE.

Pour eight quarts of boiling water over sixteen quarts of elderberries; let it stand from ten to twelve hours, stirring now and then; strain it, pressing out all the juice; then to every four quarts of juice add

3 pounds of sugar,
1 ounce of cinnamon, powdered,
 $\frac{1}{2}$ ounce of cloves, powdered.

Let this boil five minutes, and then set it away in a stone jar, in a warm place, with a cloth thrown lightly over the top, to ferment for three weeks. When it is done, rack it off carefully so as not to disturb the lees. Bottle and seal well. This quantity will make over three gallons of wine. It is better with about three per cent. of alcohol.

Mrs. Anna E. Platt, Utica, Ohio.

SWEET GRAPE WINE.

Take twenty pounds of Concord grapes, add three quarts of water, crushing the grapes in the water, and put them in a porcelain kettle. Stir them well until it reaches boiling heat, let them cook fifteen or twenty minutes, then strain through a cloth. Add three pounds of white sugar. When the sugar is dissolved, strain again through a cloth; heat it to a boiling point again, pour it into pint or quart bottles and seal instantly. It will not keep after being opened, so it is best to put up only enough to be used at once. Have the bottles thoroughly heated and use *new* corks; dip the neck with corks in into the hot sealing wax.

Copied from the Women's Christian Temperance Union.

RECIPES FOR CANDIES.



BUTTER-SCOTCH.

3 cups of brown sugar,
 $\frac{3}{4}$ of a cup of water,
Butter the size of a walnut,
A pinch of soda,
Flavor to suit the taste.

Cook till it begins to harden when dripping from a spoon. Pour it out into buttered pie-pans. As it cools, mark it off in squares with a knife, dipped in water to keep it from sticking. When wanted for eating, turn the pan bottom side up, knock on it and the candy will come out without any trouble.

Lizzie Mast, Springfield, Ohio.

CHOCOLATE CARAMELS.

2 cups of brown sugar,
1 cup of molasses,
1 cup of cream or milk,
 $\frac{1}{2}$ cup of butter,
 $\frac{1}{2}$ pound of grated chocolate,
2 tablespoonfuls of flour.

Boil the molasses, butter, sugar and flour for fifteen minutes; stir the chocolate into the cream and pour in the boiling sirup, and boil till done; drop a little in cold water; if it piles up and hardens then it is done. Before pouring it out on buttered pans or plates add a teaspoonful of vanilla, and as it cools crease it in small squares.

Mrs. E. W., Mt. Vernon, Ohio.

CHOCOLATE CREAMS.

2 cups of white sugar,
 $\frac{1}{2}$ cup of water

Put on the fire and boil about three minutes, stirring constantly. Then stir in a large half-cup of corn-starch; flavor with lemon; work up very quickly into little cones; have ready one half cake of chocolate, melted; dip in the cones and place on a plate to harden.

Mrs. G. W. Dains, East Litchfield, Conn.

CHOCOLATE CREAMS.

2 cups of white sugar,
 $\frac{1}{2}$ cup of water.

Cook rapidly for twenty minutes. Turn out on a platter, and with a large spoon stir until cold—when it will cream. Butter the fingers and work up into small balls, stick upon a large pin and dip into chocolate set over a steamer and melted; lay upon a greased platter to dry.

Bettina Hollis.

COCOANUT CANDY.

2 teacupfuls of white sugar,
 $\frac{1}{2}$ teacupful of sweet cream,
Butter the size of a walnut.

Let it boil fifteen minutes; then stir in as much cocoanut as you think best; flavor to taste.

Carrie L. Austin.

CREAM CANDY.

Three cups of white sugar. A little more of water than enough to cover. *Do not stir it while cooking.* Let it boil till it ropes, then before taking it off the stove add a teaspoonful of cream of tartar moistened with the flavoring you choose. When cold, pull until perfectly white.

Mrs. Lizzie K, Springfield, Ohio.

ICE CREAM CANDY.

6 pints of white sugar,
 1½ pints of water,
 2 teaspoonfuls of cream of tartar.

Boil till it ropes, or when dropped in a glass of ice water, will stand up in it. Pull till very white.

Miss Belle Mast, Springfield, Ohio.

NUT CANDY.

Take a plate, well-buttered, and spread on it about half a pint of hickorynut kernels; then take a pint of maple molasses; boil it till it becomes thick, and try it by dropping some in cold water. When it hardens in the water, pour it over the kernels and stir up quick.

Lewisburg, Ohio.

MAPLE SUGAR CANDY.

1 cupful of maple sugar,
 ½ cup of water,
 Small bit of butter.

Boil about ten minutes. When done, add one teaspoonful of vanilla, and pour into buttered-tins. It must not be stirred.

Mrs. E. L. Clark, Skaneateles, N. Y.

MOLASSES CANDY.

2 cups of Orleans molasses,
 1 cup of brown sugar,
 Butter the size of a walnut,

Boil twenty minutes. When done, add to the candy

2 teaspoonfuls of cream of tartar,
 1 teaspoonful of soda, and
 1 tablespoonful of vinegar,

Let it stand until cool enough to pull.

L. C. W., Port Kennedy, Pennsylvania.

VINEGAR TAFFY.

2 tablespoonfuls of vinegar,

4 tablespoonfuls of water,

6 tablespoonfuls of sugar.

Boil twenty minutes, then pour into a buttered-plate.

"Lollypops," 120 Maple Ave., Springfield, Ohio.

WHITE SUGAR CANDY.

4 pounds of white sugar,

1 pint of water,

4 tablespoonfuls of cream,

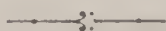
4 tablespoonfuls of vinegar,

Butter the size of an egg.

Boil all together slowly for about three quarters of an hour.

Weldon W., Springfield, Ohio

BILLS OF FARE FOR FAMILY DINNERS.



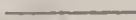
SUNDAY DINNER.

Tongue,	Corn (canned),
Saratoga Potatoes,	Lettuce with Eggs,
Peach Pie,	Currant Jelly,
Pickles,	Tea or Coffee.



MONDAY DINNER.

Roast Beef,	Parsnips,
Potatoes, baked with the meat,	Spinach,
Baked Custard,	
Apples,	Nuts,
	Raisins,
	Coffee.



TUESDAY DINNER.

Roast Lamb with caper sauce,	Peas,
Potatoes, mashed and browned in oven,	Cresses,
Chocolate Cake,	Canned Peaches,
Tapioca Pudding, hard sauce,	
Coffee,	Nuts.

WEDNESDAY DINNER.

Breaded Veal,	Baked Corn,
Mashed Potatoes,	Cold Slaw.
Steamed Peach Dumplings.	
Chocolate,	Cake, Confectionery.

THURSDAY DINNER.

Stewed Veal,	Vegetable Rice,
Potatoes,	Carrots,
Tapioca Pudding,	
Chocolate,	Sponge Cake.

FRIDAY DINNER.

Corned Beef,	Turnips,
Potatoes, whole,	Carrots and Rice,
Apple Sago.	

SATURDAY DINNER.

Fried Chicken, cream gravy,	Asparagus,
Mashed Potatoes,	Lettuce, Maccaroni,
Apple Pie,	Cheese, Currant Jelly,
Ice Cream Meringues,	Pound Cake, Coffee.

A WHITE DINNER.

Codfish,	Maccaroni with Cheese,
Mashed Potatoes,	Water Cresses,
Rice Pudding.	

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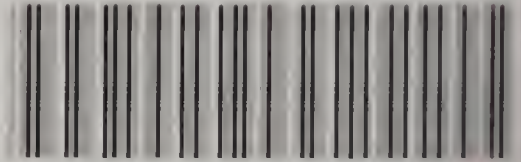
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